

## **Thomas Cuisine Management -- Kirkland, WA**

### **Executive Chef**

The Executive Chef will be responsible for the direction and guidance for overall production of food to include: implementation of systematic production methods, standardized recipes, portion control, menu development and purchasing requirements. In carrying out assigned responsibilities, the Executive Chef must comply with all client policies and regulatory agencies.

#### **Requirements:**

- Culinary Arts Degree or BS Degree - Food Service or Hospitality Management Program or five (5) years of culinary experience preferred
- Minimum of five (5) years of progressive culinary/kitchen management experience preferred
- Expert knowledge of food and catering trends with a focus on quality, production, sanitation, food cost controls and presentation
- Fine dining restaurant, hotel or country club culinary experience is highly desirable
- Experience with high-touch customer service environments
- Creativity and plate presentation skills a must
- CEC (Certified Executive Chef) desired
- High volume, complex foodservice operations experience highly desirable
- Must be experienced with computers: to include Microsoft Office (Word, Excel and Power Point), Outlook, E-mail and the Internet
- ServSafe certification required
- Must be able to successfully complete criminal background checks (State and Federal) and drug screenings
- Must be willing to participate in patient/resident satisfaction programs/activities

#### **Salary Range:**

\$55,000 to \$66,000 DOE + 5% Bonus

If you are interested in joining a growing and progressive organization with great benefits, competitive salary, and a work life balance not found in typical food service operations, please email resume or contact:

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Visit [www.thomascuisine.com](http://www.thomascuisine.com) for more information about Thomas Cuisine Management