EMPLOYER JOB ORDER FORM

JOB TITLE
Chef de Cuisine

JOB ID
17675

OPEN DATE
01/10/2020

LOCATION
San Jose

HOURS/WEEK
35 - 40

SALARY
$21.17 - $DOE

WORKDAYS
Rotating

SHIFT/HOURS
Various

REQUIRED FOR POSITION
Drug Screen, Background Check - Certification in a Culinary discipline preferred

REQUIRED EDUCATION
High School Diploma/GED

JOB DESCRIPTION

ABOUT FAIRMONT HOTELS & RESORTS

At Fairmont Hotels & Resorts we offer our guests the finest hospitality experience in each of our destinations. And we know that, to offer our guests the best, we first need to offer our employees the best. That’s why you’ll find exceptional work opportunities—throughout North America and the Caribbean, Europe and Africa, the Middle East and Asia Pacific—as well as industry-leading training, career development, recognition and rewards. Fairmont Hotels & Resorts is a celebrated collection of hotels that includes landmark locations like London’s The Savoy, New York’s The Plaza, and Shanghai’s Fairmont Peace Hotel. Our teams are guided by values of Respect, Integrity, Teamwork and Empowerment; we employ the highest ethical and quality standards, treating all colleagues with fairness and dignity. A community and environmental leader, Fairmont is also regarded for its responsible tourism practices and award-winning Green Partnership program. An exciting future awaits!

Hotel Overview:

A fixture in the heart of Silicon Valley since 1987, The Fairmont San Jose delivers an irresistible blend of innovation and elegance. With the meteoric growth of the computer industry, Silicon Valley has become one of the world's busiest hubs, and the capital of this high-tech mecca is San Jose. The Fairmont San Jose hotel combines technological innovation with timeless elegance.

Chef de Cuisine

Every memorable dining experience at Fairmont Hotels and Resorts begins behind the scenes with our Culinary team’s commitment to safe, efficient operations and exceptional cuisine. As Chef de Cuisine, you will manage this dynamic department with flair, engaging your team and inspiring a complement of truly spectacular menu offerings.

Summary of Responsibilities:

Reporting to the Executive Chef, responsibilities and essential job functions include but are not limited to the following:

• Consistently offer professional, friendly and proactive guest service while supporting fellow Colleagues

• Conduct daily shift briefings to Kitchen Colleagues
• Manage inventories, pricing, cost controls, requisitioning and the issuing of supplies and equipment for food production

• Cost menus accurately

• Ensure all Kitchen Colleagues are aware of standards and expectations

• Liaise daily with the Outlet Manager to keep open lines of communication regarding guest feedback

• Maintain and enhance the food products through creative menu development and presentation

• Maintain cleanliness and proper rotation of product in chillers

• Balance operational, administrative and Colleague needs

• Ensure proper staffing and scheduling in accordance to productivity guidelines

• Ensure the cleanliness and maintenance of all work areas, utensils, and equipment

• Follow kitchen policies, procedures and service standards

• Follow all safety and sanitation policies when handling food and beverage

• Other duties as assigned

3 TO 5 KEY SKILL SETS REQUIRED

Qualifications:

• Previous leadership experience in the Culinary field required

• Journeyman’s papers or international equivalent Preferred

• Diploma Certification in a Culinary discipline Preferred

• Computer literate in Microsoft Window applications an asset

• Strong interpersonal and problem solving abilities

• Highly responsible & reliable

• Ability to work well under pressure in a fast paced environment

• Ability to work cohesively as part of a team

• Ability to focus attention on guest needs, remaining calm and courteous at all times

Physical Aspects of Position (include but are not limited to):

• Constant standing and walking throughout shift

• Frequent lifting and carrying up to 30 lbs
• Occasional kneeling, pushing, pulling

• Occasional ascending or descending ladders, stairs and ramps

Visa Requirements: Must have proof of eligibility to work in the United States.