



LegacyCityGroup.com

HEAD CHEF

Legacy City Group takes a professional, hands-on approach to all aspects of design, development, construction and management. LCG focuses on commitment to quality, community, financial responsibility, ethics and the environment, while carefully working to preserve and enhance the natural quality of the area.

From site selection to in-depth planning and site analysis, the company takes a responsible approach to land stewardship and development while creating financially sound and economically viable properties.

We do more than redevelop properties, we build communities.

General Purpose

Legacy City Group is looking for someone who can manage and lead several restaurants and help develop unique concepts for each of them. We are looking for an experienced and qualified Head Chef to organize the kitchen activities. They will be first in command in the facilities and will create and inspect dishes before they arrive at the customers, ensuring high quality and contentment.

Annual Salary Range: \$38,000 - \$42,000 *Depends on experience

Key Responsibilities:

- Controlling and directing the food preparation process and any other relative activities
- Constructing menus with new or existing culinary creations ensuring the variety and quality of the servings.
- Approving and “polishing” dishes before they reach the customer
- Control and direct the food preparation process and any other relative activities
- Construct menus with new or existing culinary creations ensuring the variety and quality of the servings
- Approve and “polish” dishes before they reach the customer
- Plan orders of equipment or ingredients according to identified shortages
- Arrange for repairs when necessary
- Remedy any problems or defects
- Be fully in charge of hiring, managing and training kitchen staff
- Oversee the work of subordinates
- Estimate staff’s workload and compensations



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- Maintain records of payroll and attendance
 - Comply with nutrition and sanitation regulations and safety standards
 - Foster a climate of cooperation and respect between co-workers

Education and Experience

- Proven experience as head chef
- Exceptional proven ability of kitchen management
- Ability in dividing responsibilities and monitoring progress
- Outstanding communication and leadership skills
- Up-to-date with culinary trends and optimized kitchen processes
- Good understanding of useful computer programs (MS Office, restaurant management software, POS)
- Credentials in health and safety training
- Degree in Culinary science or related certificate

Key Competencies

- Creativity
- Decision Making
- Motivation
- Communication skills written and verbal English
- Planning and organizing
- Purchasing
- Safety Regulations
- Maintaining Quality
- Cultivating Business
- Prioritizing
- Problem assessment and problem solving
- Information gathering and information monitoring
- Attention to detail and accuracy
- Flexibility and Adaptability
- Teamwork