



Black Star Farms Food Service: Breakfast Chef

PURPOSE: To provide kitchen support, direction, and supervision for breakfast and hospitality at The Inn of Black Star Farms

PAY RATE: \$17-\$20/hour, \$1000 seasonal bonus

CLASS: Hourly

HOURS: Minimum 40 hours per week, may exceed 50 at peak times

RESPONSIBILITY: Food service operations support

REPORTING TO: Estate Chef & Director of Events and Culinary Operations

REQUIREMENTS

- Must be at least 18 years of age
- Minimum Bachelor's degree in associated industry or equivalent in experience and training
- Be able to prepare and serve high quality, composed farm-to-table style breakfast and uphold white table cloth standards of food quality and service
- Flexible schedule
- Must be able to work weekends and holidays
- Previous experience with commercial kitchen operations, experience with logistical coordination, problem resolution
- ServSafe Certification, HAACP, or working towards
- Some working knowledge of "farm-to-table" restaurant operations

EXPECTATIONS

- Coordinate and prepare daily Inn breakfast and hospitality hour (B&H) hors d'oeuvres
- Supervise any kitchen personnel related to (B&H) and assist with coordinating assigned culinary activities
- Ensure par stocks of breakfast food are maintained, ordered, and on hand for B&H services
- Monitor and maintain white table cloth presentation and quality standards for all food served at B&H
- Maintain recipe books and illustrations associated with all B&H functions
- Track supply inventory weekly to ensure that all supplies are ordered, stocked, and properly stored. This includes all food items, dishes and utensils, cleaning products, cooking supplies, and any other thing necessary for kitchen functioning
- Maintain a breakfast menu and recipe book, with pictures, for staff to ensure food quality, consistency, and presentation





- Create a closing checklist to be maintained by all food service departments while using the Inn kitchen
- Uphold BSF standards of hospitality and service
- Define company brand through hospitality and service
- Ensure proper safety and sanitation in the kitchen
- Ensure proper equipment operation/maintenance
- Communicate effectively, written, verbally, and technologically
- Operate efficiently, strategically, and forward-focused
- Maintain a professional appearance at all times, adhering to the grooming standards outlined in the employee handbook

