

The Smoke Rise Club is a public restaurant and catering facility located in Kinnelon N.J., Morris County. The Club caters to all, however holds an honest approach to satisfying its local residents. We offer a wide variety of catering packages focusing on high quality cuisine with a tasteful presentation. Our full-service A la Carte restaurant offers seasonally changing menus to accommodate casual yet sophisticated dining.

Position – Executive Chef

Job Summary

The Executive Chef is the most highly skilled member of the culinary team and is ultimately responsible for all activities in the kitchen. The Chef must be versatile and even-tempered with a genuine desire to please the customers. In addition to being able to create and produce quality menus, the Chef must be a capable administrator. The Chef must know how to purchase efficiently, control costs, meet deadlines, practice proper sanitation, relate well to the Inn's management, and provide leadership for the culinary staff.

Criteria

The Chef at Smoke Rise Club must possess at least 5 years as a sous chef or at least 3 years as an Executive Chef from a quality Restaurant, Private Club or Hotel. The chef must be able to uphold high levels of sanitation, control food and labor costs and maintain a professional work environment at all times. The Executive Chef is expected to be experienced in A la Carte Dining as well as Banquets while having an efficient and organized approach to both.

Job Duties

1. Hire, train, supervise, schedule, and evaluate the work of the entire culinary staff
2. Plan creative menus (with General Manager) for all outlets of the Inn to include ala carte, Catering and Special Events. This includes making seasonal changes in order to keep the interest of diners and their guests.
3. Schedule and coordinate the work of the Sous Chef, Line Cooks, Dishwashers and other kitchen employees to assure that foods preparation is economical and technically correct and within budgeted cost goals.
4. Evaluate food products and vendors to ensure that customers are receiving the highest quality products at the best available price.
5. Establishes controls to minimize food and supply waste and theft.
6. Interact with General Manager to assure that food production consistently exceeds the expectations of members and guests.
7. Periodically visit dining area when it is open to welcome and interact with diners.
8. Work closely and communicate on a daily basis with the Dining Room Manager.

Please forward resumes to randy@smokeriseinn.com for consideration. Thank, you.