



Get Up and Go!

JOB DESCRIPTION

POSITION: DE PARTE SUPERVISOR – BAYFRONT CONVENTION CENTER

REPORTS TO: Executive Chef

STATUS: Full time / Exempt

CLOSING DATE: December 17th, 2018

POSITION SUMMARY

This is a full-time, exempt position and part of the Erie County Convention Center Authority at the Bayfront Convention Center. The Bayfront Convention Center First Cook Supervisor performs all tasks specified by the Executive Chef. The First Cook Supervisor position comes with a great deal of responsibility. Reporting directly to the executive chef, and sous chef, the successful First Cook Supervisor will quickly amass an in-depth familiarity with the kitchen's operations so that they may fill in for the executive chef/Sous Chef when needed and assist them in resolving any problems that may arise on the job. A First Cook Supervisor must possess the ability to quickly and authoritatively delegate job tasks to a large staff. They must also be able to draw upon their experience as a culinary chef who has worked in many different roles and settings in order to effectively coach and mentor junior chefs.

QUALIFICATIONS:

Culinary degree or directly related experience required. Complete understanding of cooking terminology and ingredients. Ability to work in a traditional commercial kitchen environment including regular exposure to heat, cold, humidity, noise, wet floors, hot grease, lifting up to 50 pounds, hot surfaces, knives and sharp objects, electrical equipment, etc.

SALARY: \$32,000-\$36,000 Annual Salary Plus Benefits



JOB DESCRIPTION:

- Works to the standard set by the Executive Chef.
- Prepares food and specified by the Executive Chef/Sous Chef.
- Follows production sheets accurately and ensures that their timelines are met.
- Opens and/or closes the kitchen as specified by the Executive Chef/Sous Chef.
- Operates all equipment safely and correctly.
- Organizes and sanitizes walk-in coolers, freezers and equipment.
- Tastes and evaluates food before serving to ensure that standards are met; consults with Executive Chef, Sous Chef and/or other management should there be any concern whatsoever.
- Portions food as directed.
- Creates interesting garnishes.
- Practices and ensures others practice safe food handling.
- Understands the use of, implements and maintains the “clean as you go” method.
- Maintains close communication and works cooperatively with the Executive Chef, Sous Chef, BCC administrative team and coworkers to foster a professional work environment to achieve the highest quality operation.
- Attend staff meetings, food tastings, planning meetings, etc. as directed by management.

**Erie Events is an Equal Employment Opportunity Employer:
Minority/Female/Disability/Protected Veteran**