Pantry Chef

Job Description:

The Pantry Chef is the chef overseeing the culinary operations of the Pantry chef section of the kitchen. Also known as the pantry chef, they are in charge of most cold dishes on the menu. This includes various salads and cold appetizers, such as pate, cheese spreads, or even tartars. The pantry chef is also in charge of making any large buffet services look presentable. This is typically done with a variety of decorative vegetables and other food items, particularly when they are carved or molded into unique and artistic designs.  Ice carving is a pantry chef discipline that sets some specialists apart from their contemporaries. They are responsible for managing the food production and quality control for all meat, fish, fowl, and other such items prepared in the cold kitchen. This includes salad, pates, and ceviches. They are also responsible to create exceptional cuisine for the cold kitchen section of the menu in collaboration with the executive chef. They are in charge of the physical aspects of cold kitchen operation, supervision, preparation, and serving of food. They are responsible for kitchen maintenance of equipment and infrastructure, cleaning, quality assurance, coordinating repairs, ordering supplies, and are involved in ordering certain food items. They are responsible for ensuring health department inspections are passed, and the staff are trained in the appropriate health and safety regulations.

Job Responsibilities:

* Manage kitchen staff
* Delegate appropriately
* Oversee the consistency of various preparations within the cold kitchen to ensure quality product and adherence to standard recipes.
* Prepares all cold food according to recipes, guidelines and standards set by the Executive Chef or establishment standards.
* Ensures that assigned work area has proper level of par stocks and supplies according to daily production sheets (based on house count), daily menus and banquets events.
* Always keep all refrigeration, equipment, storage and working areas in clean, working condition in order to comply with health department regulations.
* Visually inspects, selects and uses only food items of the highest standard in the preparation of all menu items.
* Checks and controls the proper storage of product, checking on portion control, especially in specific cuts of meat, to maintain quality product.
* Delegates and assists in preparing of cold food items like salads, sushi, cold cuts, salad dressings etc.
* Prepares daily requisitions for supplies and food items for production.
* Prepare all dishes following recipes and yield guides.
* Properly label and date all products to ensure safekeeping and sanitation.
* Effectively communicate with other chefs and service staff in order to full fill and address any issues or needs requested by guests.
* Plan, prepare and set up to provide quality service and product to all outlets requiring items from the pantry kitchen.
* Collaborate with the Executive Chef in menu development and implementation of banquet menus.
* Monitors waste and over production, as well as utilizes leftovers, ensures proper rotation and quality control.
* Maintain complete knowledge of and comply with all departmental policies, procedures and standards.
* Maintain complete knowledge of correct maintenance and use of equipment.
* Performs general cleaning tasks using standard establishment cleaning product as assigned to adhere to health standards.
* Establish and oversee the production of bulk foods for supported outlets.
* Utilize established company control procedures for food cost, labor cost, and food quality.
* Responsible for assisting Executive Chef in maintaining the overall cleanliness and equipment maintenance of their areas.
* Assist Executive Sous Chef in overseeing weekly and monthly inventories, and ordering of food and supplies.
* Assist Executive Sous Chef and Assistant Executive Sous Chef in formulating recipes for production use in Pantry chef kitchen and banquet menus.
* Assists Executive Chef in monitoring training of new employees to help them achieve higher status.
* Assists Executive Chef in monitoring and enforcing Company and Departmental safety policies, Health Department Standards and all other applicable.
* Attend daily and weekly kitchen meetings to keep pantry staff informed and updated on current events and establishment activities.
* Strong communication, leadership, and conflict resolution skills.
* Perform all other job related duties as requested by the management.

Job Qualifications:

* Bachelors in culinary science or graduate from a culinary institute required
* Masters in culinary science or related field preferred
* Experience as a Pantry Chef

Opportunities as a pantry chef are available for applicants without experience in which more than one pantry chef is needed in an area such that an experienced pantry chef will be present to mentor.

Job Skills Required:

* Working knowledge of the fundamentals of cooking.
* Working knowledge of knives and knife skills.
* Working knowledge of kitchen equipment like cryovac, slicing machine, juicer, small wares etc.
* Ability to prepare delicious food
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Leadership ability
* Ability to spot and resolve problems efficiently
* Capable of delegating multiple tasks
* Communication and leadership skills
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* Ability to use a computer based menu ordering system
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks
* Able to quickly memorize complex or multiple orders