Barbecue Chef

Job Description:

The **Barbecue Chef** is responsible for savouries and carvings in a restaurant, hotel or other establishment that are smoked, grilled, or otherwise prepared in an open flame.. Foods to be barbecued cover a wide range of poultry, game, fish, seafood, vegetables, and meats. They may have butchery skills themselves or work with a butcher to procure the cut of meat for barbecuing. The barbecue section is usually in the main section of the kitchen, but smokers are usually in a outside aspect of the kitchen, unless specialize ventilation has been installed. The barbecue chef prepares meats for barbecuing through using marinades, dry rubs, wet rubs, and applying a variety of sauces to flavor the meats. The timing and regulation of heat, smoke, and other factors make barbecuing a specialty skill among the culinary arts.

Job Responsibilities:

* Sets up the barbecue chef station.
* Prepares and cooks all foods when ordered.
* Carves prepared roasts for plating
* Procures all meats for the restaurant in collaboration with the executive chef and
* Seasons and prepares meat for roast
* Stores certain meats and poultry at the appropriate temperatures in the appropriate containers or wrappings
* Works closely with the butcher chef to prepare and roast meats
* Marinates meats for roasting
* Distinguishes fresh meat and poultry from unfresh
* Sets up and sees that barbecue chef station is ready to serve fifteen (15) minutes prior to dinner service.
* Make sure that all food is of the highest possible quality before leaving the window.
* Overseeing see that all food prepared is of consistently high quality and that portions are consistently controlled.
* Covers, dates and neatly stores all meat and poultry
* Cleans and sanitizes the meat station.
* Sets up, maintains and breaks down prep station.
* Notifies Sous Chef in advance of all expected shortages.
* Report to work in uniform at posted scheduled times.
* Ensures that work station and equipment are clean and sanitary.
* Adheres to state and local health and safety regulations.
* Maintains neat professional appearance and observes personal cleanliness rules at all times.
* Maintains safety and security in work station.
* Assists with other duties as instructed by the Sous Chef and Executive Sous Chef.
* Inform supervisor of any items that were unfinished before service.
* Properly store all food, which must be covered, dated and rotated on a daily basis to ensure proper portion control and quality.
* Follow all safety procedures for operating and cleaning all machinery at all times.
* Check in with Sous Chef at the beginning of shift for instructions.
* Keep par stocks at proper levels. Increase or decrease production as necessary.
* Inform management of any problems concerning food quality or production control.
* Follow “Clean as you work” policy; responsible for sanitation and cleanliness of station at all times.
* Maintain high standards of quality and appearance for all food prepared and served.
* Wear clean uniform at all times.
* Attend all kitchen employee meetings.
* At the end of the shift, clean entire station, including reach-ins, shelves and steam table.
* Return all unused food to walk-in onto proper shelf
* Check-out with Sous Chef at end of shift
* Keep walk-in clean and organized at all times.
* Clean any kitchen equipment used immediately following its use.
* Must be able to work weekends and holidays as well as overtime.
* Perform other duties as assigned.

Job Qualifications:

* Associates in culinary arts or diploma from accredited culinary institute required
* Bachelors in culinary arts or related field preferred
* Experience as a Barbecue chef

Opportunities as a Barbecue chef are available for applicants without experience in which more than one Barbecue chef is needed in an area such that an experienced Barbecue 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
* Ability to barbecue meat and poultry
* Knowledge of meat and poultry procurement.
* 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
* Ability to spot and resolve problems efficiently
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* 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