

Franklin Country Club

Franklin, MA

Executive Chef Opportunity

Salary Range: \$85,000 to \$100,000

Health, Dental, Profit Sharing, 2-week paid vacation

Year-Round Position

### **Job Overview**

We are seeking a talented and experienced Executive Chef to lead our culinary team and oversee all kitchen operations. The ideal candidate will have a passion for creating exceptional dining experiences, a strong background in kitchen management, and the ability to inspire and train staff. This role requires expertise in various culinary techniques, menu development, and food service management within a fast-paced environment.

### **Responsibilities**

- Develop and execute innovative menus that reflect current food trends while maintaining high standards of quality and presentation.
- Manage all aspects of kitchen operations, including food preparation, cooking, and plating.
- Oversee kitchen staff, ensuring proper training in food safety, sanitation practices, and culinary techniques.
- Collaborate with the catering team to design banquet menus for special events and functions.
- Maintain inventory control by ordering supplies and managing food costs effectively.
- Ensure compliance with health regulations and maintain cleanliness throughout the kitchen.
- Monitor kitchen performance and implement improvements as needed to enhance efficiency.
- Foster a positive work environment that encourages teamwork, creativity, and professional growth.

### **Requirements**

- Proven experience as an Executive Chef or in a similar leadership role within the food industry.
- Strong knowledge of culinary techniques, food preparation methods, and kitchen management practices.
- Experience in banquet services, catering operations, and restaurant environments is highly desirable.
- Excellent organizational skills with the ability to manage multiple tasks simultaneously.
- Strong leadership abilities with a focus on staff development and training.
- Exceptional communication skills to effectively interact with team members and guests.
- A degree in Culinary Arts or related field is preferred but not mandatory.

- Passion for culinary excellence and commitment to delivering outstanding dining experiences.

If you are an innovative chef with a flair for creativity and leadership in the kitchen, we encourage you to apply for this exciting opportunity. Join us in creating memorable culinary experiences!

Please remit resume to [dshannon@franklincc.com](mailto:dshannon@franklincc.com)