Executive Chef at Brava

Location: BRAVA / 1209 Stages
Position Type: Full-Time Exempt (Salaried / Event-Based Flexibility Required)
Reports To: General Manager / Leadership Team
Salary: $48,000-$52,000 commensurate with experience, Health Insurance, PTO

Position Summary

The Executive Chef provides culinary leadership and, with the Food and Beverage Director Brian Graybill, culinary direction for the restaurant. They oversee menu development, kitchen operations, food quality, labor controls, purchasing inventory for Brava, and team development while making sure profitability goals are met.

The Executive Chef is the driver of production at Brava. This person should be experienced in busy, fast paced environments, have a genuine love of food, and be a professional leader in the kitchen. This person will have the opportunity and responsibility of keeping the highest standards of creativity, execution, and leadership under pressure. This person should feel comfortable leading a team as well as being an important part of one. This role will work closely with the FOH manager and the Food and Beverage Director to ensure Brava's kitchen is consistently excellent.

Primary Responsibilities

Leadership

- Hire and train kitchen staff
- Develop BOH standards and procedures
- Mentor and train sous chef(s) in leadership
- Mentors and trains all BOH staff
- Maintain a culture of high standards and high morale
- Conduct performance reviews as needed
- Works with other leadership from Brava and 1209 to meet collective goals

Menu Development

- Create features and seasonal menus
- Develop recipes and specifications for plating and garnishing

- Helps plan and develop processes for special menus and events
- Work with guests for planning private events and menus
- Control food costs through good practices and SOPs

Kitchen Operations

- Ensure food quality and consistency
- Oversee purchasing and inventory
- Maintain cleanliness and food safety standards
- Ensure all equipment is in good working order
- Schedule BOH labor

Qualifications

- 5+ years professional kitchen leadership experience
- Strong culinary creativity
- Cost control experience
- Excellent organizational skills

To apply, please send cover letter, resume, and three references to jobs@cfrt.org