



All People Coffee

Job Title:	Chef	Job Category:	Food
Location:	All People at the Frist	Travel Required:	Travel Required
Position Type:	Full Time	Date Posted:	09/29/2022
Will Train Applicant(s):	Yes	Posting Expires:	Open
Posting	URL		
Applications Accepted By:			
EMAIL: info@allpeoplecoffee.com Subject Line: All People Jobs		MAIL: Bradley Bruce All People Coffee 347 Douglas Ave Suite 101 Nashville, TN 37207	
Job Description			
<p>ROLE AND RESPONSIBILITIES</p> <p>The chef will direct the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other food items. The chef will supervise and participate in cooking, baking, and preparing food items. Will plan and price menu items, order supplies, and keep records and accounts of all food processes.</p> <p>Recruit and hire staff, including cooks and other kitchen workers at the Frist. They will manage and write weekly schedules according to business and project goals for labor dollars or percentages. Monitor sanitation practices to ensure that employees follow standards and regulations. Must participate in checking all purchased supplies for quality and account for each delivered item.</p> <p>QUALIFICATIONS AND EDUCATION REQUIREMENTS</p> <ul style="list-style-type: none"> • Knowledge of the restaurant or organization's cuisine • Culinary skills including food preparation, flavor pairings and other cooking best practices • Current knowledge of trends in the restaurant industry • Comfortable training, directing and supervising kitchen staff 			
Reviewed By:	Bradley Bruce	Date:	09/28/2022
Approved By:	Corey Alexander	Date:	09/29/2022
Last Updated By:	Bradley Bruce	Date/Time:	09/28/2022