**Role and Responsibilities**

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.

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.

**Qualifications and Education Requirements**

- 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

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**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