



Position: Executive Chef

Salary: \$125,000-\$150,000 + Bonuses

Location: Park City, UT

Exciting opportunity with a growing restaurant group led by James Beard Award Winning [Chef Galen Zamarra](#), located in the heart of Park City, Utah, an internationally renowned ski destination. This Executive Chef position will oversee the pre-opening development and operations of three new concepts: a 100 seat brasserie and bar, a high-end chef's degustation concept, and a French pastry & coffee shop. There is extensive room for growth with future phases including a boutique hotel, a luxury residential development, the [Marcella Club](#) at the new [Mayflower ski resort](#), and a [Tiger Woods](#) designed golf course.

Position Overview:

The Executive Chef supervises and coordinates all culinary and related operations of the restaurants and outlets. The EC reports to the Head Operating Team and is the BOH counterpart to the F&B Director. These two positions will work hand-in-hand to ensure that the managers are executing their responsibilities and that food and beverage service and quality expectations are met.

Pre-Opening Duties:

- Provide input on design especially the kitchen and storage areas
- Research, plan, and budget for kitchen equipment and smallwares
- Establish vendor agreements and relationships
- Work with the Executive Team to re-forecast opening budget and proforma
- Help to ideate and create concepts, identities, and POVs for all menus
- Lead menu development for all time periods including breakfast, lunch, brunch, dinner, bar, and special events
- Establish labor planning for BOH for the restaurant.
- Set standards to be used by chefs in kitchens, to include:
 - Order and inventory sheets
 - Station guidelines and kitchen flow, Recipe & Presentation Guidelines, Menu Descriptions
 - Training programs, HAACP guidelines if necessary
- Work with F&B Director to create employee handbooks
- Lead recipe testing and costing
- Work with departments, such as health and fire, to get final permits and approvals
- Actively be involved in the hiring process of all managers and kitchen staff
- Help to create the private event department
- Create plan and oversee the pre-opening and soft opening events
- Work special events and marketing events

- Onboard, train, schedule, supervise, motivate, and lead FOH staff throughout pre-opening to ensure a successful launch

Opening Duties:

- Responsible for establishing quality controls of food execution, taste, and presentation.
- Responsible for achieving and maintaining labor and COGS controls to meet or exceed budgets.
- Routine checks of food, beverage, and service to meet quality standards supervises and coordinates all new menu change implementations
- Work to discover and create new vendor partnerships
- Ensures the kitchen is immaculately clean and compliant with all regulatory requirements for food handling, sanitation, employment law, and safety

Qualifications:

- Relevant fine dining and management experience in major metropolitan cities and winter resorts
- 5+ years in high-level management
- Degree in Culinary Arts is preferred

Required Skills:

- Cutting edge technical food & beverage knowledge
- Business and management principles involved in strategic planning
- Strong leadership track record
- Knowledge in MS Office, Google and popular POS and Reservation systems
- Budgeting professional
- Experienced with principles and processes for providing customer and employee services
- Good communication skills, both verbal and written

Physical Requirements:

- Most work tasks are performed indoors with some outdoor activity.
- Position requires walking and giving direction most of the working day.
- Requires grasping, writing, standing, sitting, walking, repetitive motions, bending, climbing, listening and hearing ability and visual acuity. Ability to stand for long hours and lift 50lbs.

Benefits:

- Medical, dental, vision, and life insurance
- Paid time off
- Discounts at other properties

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