Chef - NBT Bank Stadium

Overview

To oversee the kitchen's daily activities in accordance with Spectra Food Service & Hospitality and NBT Bank Stadium policies and objectives to ensure guest satisfaction, profitability, and a positive, productive and compliant work environment. This position is responsible for effective management and operation of the kitchen including event planning support, ordering product & inventory control, food preparation and production, food cost control, compliance with food safety and sanitation policies, cleaning, kitchen safety & any other tasks assigned by the General Manager. This roll requires the employee maintain excellent attendance and be available to work a variable, event-driven schedule including evenings and weekends. Open availability, professional presentation, outstanding interpersonal skills and self-direction required.

Responsibilities

- Knowledge of culinary preparation skills & food presentation
- Responsible for ensuring that budgeted food percentages are achieved through effective control
 measures including portion controls, kitchen timings, food inventory rotation measures, receiving
 & food storage procedures, inventory controls, effective purchasing procedures & waste control
- Receiving & confirming event orders & communicating with clients in a professional manner
- Work within POS system to input orders & build recipes for menu items
- Responsible for the development of menus that align with budgeted food percentages
- Assists with monthly inventory
- Responsible for providing high quality, fresh food products in a timely manner for delivery to guests.
- Prepares hot and cold foods following company recipes and portioning requirements.
- Coordinates the storage, maintenance & repair of all kitchen equipment to ensure operational readiness
- Maintains state, local & company sanitation, health and safety standards in work areas
- Responsible for observing, temping and testing foods to ensure proper cooking
- Conducts regular inspections of all locations to assure cleanliness and maintenance meet company standards
- Responsible for fulfilling kitchen record keeping & administrative requirements including food inventories & invoices
- Must show demonstrated ability to meet the company standard for excellent attendance
- Additional duties as assigned to support effective and productive operation of the Arena

Qualifications

- High school degree or equivalent preferred
- Two or more years' kitchen management experience
- Associates degree in Culinary education helpful
- Advanced training in a fast-paced, professional kitchen, restaurant or similar environment.
- Able to operate standard kitchen equipment to including the broiler, steamer, convection oven, mixer, meat slicer and chef knife
- Ability to recognize problems & to creatively & expeditiously find solutions; using initiative & making decisions

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment
- Basic ability to operate a PC in a Window platform including Outlook e-mail
- Ability to be self-directed while working in a team-oriented environment

The intellectual/social, physical demands and work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Intellectual/Social demands:

While performing duties of this job, the employee is frequently required to multi-task and prioritize work under time limits and with moderate to high pressure situations. Position requires constant attention to details and accuracy of specified standards or directions including: following simple to complex (more than 3 steps) instructions, and concentration which frequently extends beyond 30 minutes at a time. Position requires frequent use of interpersonal, communication skill with co-workers and management staff. Position requires constant ability to work on a task independently and frequently work as a part of a team or lead a small team in a variety of tasks. Ability to learn proper sanitation and cleaning techniques. Ability to use a computer for email and other company correspondence, as well as use basic office equipment such as a printer, calculator, phone, cell phone, email correspondence and text as required. Position requires constant verbal use of the English language; frequent use of the English language for writing / typing.

Physical demands:

While performing duties of the job, the employee will constantly be required to grasp, fingering manipulation of product,

feel and lift. Employee will frequently push/pull large carts or hot boxes of product. Employee may climb, stoop, kneel to reach product. Exposure to a loud environment including loud food production machinery. Exposure to hot dishes and

sharp objects. Exposure to wet floors. Employees will be required to lift up to 50 pounds, and push/pull 150 pounds. Vision

requires ability to constantly adjust focus, peripheral vision and close vision to stock product and operate equipment. Ability

to frequently hear communication of others is a loud food production environment.

Work environment:

The duties of this position are performed primarily indoors. The noise level in the work environment is usually moderate to loud depending on daily workload of catered events, especially when kitchen equipment is in operation. Job requires extensive and continuous standing and walking on concrete floors. Exposure to warm temperatures around equipment and a crowded workspace.

Spectra, an industry leader in sports, entertainment, and venue management, is dedicated to recruiting and developing individuals with the skills, experience, desire, and values to contribute to the continued growth and success of our organization. Together, with our 250+ sports & entertainment venue partners, we transform events into experiences! These experiences create excitement, turn heads, and make memories. Come Join Us! You can learn more about Spectra at www.spectraexperiences.com/