

## Executive Chef / Kitchen Manager

Doubletree Murfreesboro

US – Murfreesboro – TN



### Job Details

**Job Description:** Position will be responsible for the direct supervision and management of the entire culinary operation which includes an upscale restaurant, room service, banquets and stewarding department inside a full service hotel that is part of an International chain.

**Experience / Skills Needed:**

- Experience in upscale business hotels with no more than 3 jobs over the past 7 years
- Strong customer service orientation and skills
- Creative problem solving skills
- Clear written and verbal communication skills
- Ability to demonstrate team building experience
- Hands-on approach to training and developing kitchen staff
- Ensure that high level quality, portion control and plate presentations is adhered to consistently
- Experience in developing creative and innovative menus
- Experience in banquet production
- Experience in restaurant-steakhouse production
- Experience in inventory cost control and purchasing
- Experience in scheduling, labor cost control and budgeting
- Ability to produce consistent profits
- Certified in food safety and HACCP
- Computer system skills in Microsoft Word and Excel

**Salary or Hourly Position?** Salary

**Work Permit Needed?** Applicants who do not already have legal permission to work in the United States will not be considered.

**Job Available:** Immediately

### Compensation

**Salary Range:** Negotiable

**Bonus Plan?:** Yes

**Other:** Low Medical Insurance Costs, Mileage Reimbursement, 401k w/ match, Dental Insurance Options, Vacation, Travel Discounts

### Contact

**Email:** mmarshall@cooperhotelscom, Mike Marshall, F&B Director

**Mailing Address:** Doubletree Hotel  
1850 Old Fort Parkway  
Murfreesboro, TN 37129  
615-895-5555

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