

## Job Details

**Job Description:** Manage the kitchen of our Doubletree Fanatics Restaurant. Work with the Corporate F&B Director on menu and recipe specs. Staff and organize the kitchen for maximum productivity, quality, and cleanliness. Insure product quality and costs through proper purchasing, receiving, and hands-on involvement.

**Experience / Skills Needed:** Three years as Kitchen Manager and/or Executive Sous Chef. Proven ability to develop the culinary skills of the kitchen staff. Good knowledge of both banquet food production and restaurant line. Culinary degree helpful but not required.

**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

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