

Position Summary:

Lark Hotels is seeking an Executive Chef for Woods at Lambert's Cove Inn located in West Tisbury, Martha's Vineyard who will oversee all aspects of the kitchen and maintain or exceed quality standards. This is a leadership position where he or she will work closely with the Culinary Director, F & B Director and General Manager to provide an excellent and memorable dining experience. The Executive Chef is responsible for ensuring quality standards are met and creating a working environment conducive to learning that fosters leadership and development.

Summary of Essential Job Functions:

- The high-quality care, well-being and overall recognition of our guests and associates. Interacting with guests and associates on a daily basis, ensuring their experiences exceed expectations.
- Elevate the quality and creativity of the cuisine being produced in all outlets, with consideration to pricing, quality standards, product and execution, guest appeal and value perception in conjunction with the general manager. Implement seasonal creative cuisine using the freshest quality products available. Keep abreast of new and upcoming trends.
- Responsible for hiring, training, scheduling, motivating, and evaluating kitchen staff.
- Leads through a proactive leadership style, not reactive, through continuous coaching and counseling sessions. Mentor all kitchen personnel with the implementation and execution of new training standards.
- Hold once-daily line-ups with the front of house. Work closely with the front of the house to improve their knowledge and be able to give constructive viewpoints and feedback to elevate service standards. Handle and communicate guest complaints and special orders in a professional manner.
- Able to enforce and maintain the standards, policies and procedures of Lark Hotels and Woods at Lambert's Cove Inn, to include discipline and termination.
- Communicate effectively with all Food & Beverage Management, General Manager and across hotel lines. Be open and willing to work with all managers and guests to enhance menu items and offerings.
- Maintain knowledge of house counts, business levels, scheduled groups and activities. Manage prep, production, and scheduling to business demands.
- Ensure all products are always on hand and within agreed cost controls. Perform monthly inventories with accurate and updated pricing.
- Maintain a two-week schedule staffed to forecasted business and labor targets. Effectively lead our staff towards greater consistency to increase productivity while maintaining optimum service to the guest.
- Maintain cleanliness and sanitation standards as required by MEMIC, OSHA, and the State Department of Health and Human Services. Perform or communicate general maintenance and upkeep of all equipment, providing a safe working environment.
- Protect the assets of Woods at Lambert's Cove Inn and Lark Hotels.
- Review employee hours for payroll and accuracy.
- 55 hours in season, 5 nights per week on line or expediting.

Minimum Qualifications:

- Minimum 3 years as an Executive Chef or 5 years as a Sous Chef, in a similar property.

- Culinary school graduate or completed certified apprenticeship program preferred.
- Thorough knowledge of hotel food and beverage operations and preparation techniques.
- Strong mathematical abilities in order to determine and track inventory, controls, menu costing, and other financial statements.
- Ability to communicate in English, both orally and written, with guests and employees, some of whom will require high levels of patience, tact and diplomacy.
- Proven experience in higher volume kitchens.
- Ability to work under pressure and deal with stressful situations during busy periods.
- Serve-safe Certified, or a food safety certification.

ABILITIES REQUIRED:

- Frequent walking, bending, stooping, reaching, pushing, lifting, manual dexterity and repetitive motions. May require the ability to work on uneven outdoor surfaces.
- Occasional stair climbing.
- Able to lift upwards of 50 pounds between the knees and chest.
- Must be vertically mobile working in limited space for 8 hours at a time.
- Working in extreme temperatures conditions both indoors and out.
- Schedule varies according to operational needs; may includes evenings, weekends, and holidays.
- Frequent hand-washing
- Hazards include, but are not limited to Covid-19, cuts from knives and slicers, burns, exposure to raw meat, poultry, seafood and produce, slips, and tripping.

DISCLAIMER

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required or personnel so classified. All persons may be required to perform duties outside of their normal responsibilities from time to time, as needed.

Possible housing for right candidate.

Start on or about May 1, 2021

If interested please submit a cover letter, resume, three (3) professional references and availability to Careers@larkhotels.com