

California State University, Fresno Association, Inc.

CHEF DE CUISINE – UNIVERSITY DINING SERVICES

JOB ANNOUNCEMENT #24-652

POSITION SUMMARY:	Full-time, benefited position with University Dining Services through the California State University, Fresno Association, Inc. Under the general direction of the Dining Services Director, the Chef de Cuisine directs and trains kitchen staff in University Catering and the University Dining Hall (UDH) and is the lead in menuing and preparing food for University Catering and at the UDH.
ESSENTIAL JOB FUNCTIONS:	<ul style="list-style-type: none"> • Progressive menu planning for UDH and University Catering; staying up to date with food trends, incorporating continual menu changes; ensuring the menu offerings are not stagnant and meet various dietary restrictions. • Determine production needs based on events scheduled and planned menus. Direct kitchen staff on food preparation and presentation according to the recipes and quality standards set by University Dining Services • Monitor all food preparation, presentation, sanitation and safety for UDH and University Catering • Order all food products and supplies for UDH and University Catering • Develop and standardize recipes in UDH for the summer meal program according to the USDA standards while also balancing the menus/needs for other customers served at the UDH that are not subject to USDA requirements • Write menus for special events and theme meals held at UDH, including various BBQs, holidays and resident appreciation • Oversee the execution of catered events where kitchen staff are required and attends all Presidential served meals • Ensure that safe and sanitary food handling procedures are used in their own work as well as the work of those they are directing. Provide training and retraining to staff on correct safety measures and procedures • Operate all food service equipment safely. Provide training and retraining to staff on equipment safety • Follow instructions and respond to management direction. Maintain a positive attitude and good work habits, including proper attendance, established by the Dining Services Director. Set the example of behavior in the kitchen • Establish cleaning schedules for UDH and University Catering. During shutdowns will be required to clean and help direct staff in cleaning the facilities • Oversee the training of new kitchen staff for both UDH and University Catering • Determine daily and weekly kitchen staffing requirements and schedules accordingly, including vacation requests, sick calls, and off days according to business needs for both UDH and University Catering • Respond promptly to customer needs. Respond to requests for service and assistance; able to deal with frequent change, delays, or unexpected events
POSITION REQUIREMENTS:	<p><i>To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.</i></p> <ul style="list-style-type: none"> • High School diploma or general education degree (GED) required. • Three (3) years related dining experience and/or training. • Knowledge of basic health, safety codes and sanitation requirements • Food preparation for a full range of hot and cold foods • Skill in customer service and relation • Ability to read, understand and follow written and oral instructions; take direction and work with others; coordinate task to meet production deadline; work rapidly and efficiently during rush periods • ServSafe Certified • Must possess a valid driver’s license, reliable vehicle, and valid insurance as driving may be a requirement of the position

COMPENSATION:	\$5,546.67 – \$5,833.33 per month (\$66,560 - \$70,000 annual). Salary will be commensurate with education and experience. Benefits include medical, dental, vision, life insurance, CalPERS retirement, vacation, sick leave, and holiday pay.
DEADLINE:	Application review begins on October 28, 2024 . Position will remain open until filled.
TO APPLY:	Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job announcement and application. Employment application and resume must be emailed to: auxiliary-hr@mail.fresnostate.edu

RESUMES WILL NOT BE ACCEPTED WITHOUT A COMPLETED APPLICATION

California State University, Fresno is a smoke free campus. For more information, please click <http://fresnostate.edu/adminserv/smokefree/index.html>

Employment for this position is by the California State University, Fresno Association, Inc. This is not a State of California position.

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