Our company is seeking a full-time Executive Chef to manage all aspects of the culinary and dining employees at a 70-unit community located in Mackinaw City, MI. This role will be responsible for hiring, scheduling, coaching and training staff. The Executive Chef plans for special events, oversees food costs and inventory control, and ensure safety and sanitation while maintaining excellent resident, customer and employee satisfaction. Additionally, the Executive Chef is directly responsible for menu development, recipe creation and standardization of recipe production to ensure consistency for residents and visitors. Teamwork with the ability to work within different departments and with other staff is necessary to be successful.

Requirements:

- Minimum three years of industry and culinary management experience
- Culinary degree preferred
- Must demonstrate proven leadership abilities and strong organization and time management skills
- Effective communication skills both orally and in writing
- Must have previous experience with menu development and pricing
- Ability to prioritize and handle multiple tasks
- Customer Service attitude in all interactions with staff and residents
- Must be efficient with strong attention to detail
- Experience in Microsoft Office products required
- Evening, weekend and holiday availability may be required
- Valid driver's license and reliable transportation required

Qualified candidates should email your resume to: pinecrestvillage@legacypmc.com

An Equal Opportunity Employer, our employees are our most valuable asset and Legacy is committed to fostering, cultivating and preserving a culture of diversity and inclusion. The collective sum of individual differences, life experiences, knowledge, inventiveness, innovation, self-expression, unique capabilities and talent that our employees invest in their work represents a significant part of not only our culture, but our reputation and Legacy's achievement as well.