

Experienced Line Cook – Train to become Back of House Lead or Head Chef

Zeal – Food for Enthusiasts, Boulder, CO

We are looking for a motivated and talented line cook to join our team and train to become our back of house lead or head chef!

We are looking for a full-time employee to join our independent restaurant as a line cook and train with the chef/owner, with the opportunity to take over running the back-of-house. The ultimate goal for this position is to manage the daily operations of the kitchen and oversee the kitchen staff to ensure that the highest quality food is served to our guests. The back of house lead/head chef will also take ownership of the kitchen by establishing and maintaining Zeal's standards for food cost, presentation, portioning and cleanliness while organizing, coaching and coordinating the entire kitchen staff.

Qualifications and Skills

- Ability to multi-task with a sense of urgency
- Ability to communicate with staff in a direct and sensitive style
- Excellent organizational skills
- A degree or certification in culinary arts is preferred
- Prior experience as a sous chef or line cook
- Ability to work a typical 40-hour work week, with hours that may include overtime depending on the needs of the restaurant, particularly in the first 6 months in the position

Duties and responsibilities

Experienced Line Cook duties

- Demonstrate proficiency in all aspects of the line in order to lead by instruction and example
- Oversee timing of food preparation and delivery to ensure appropriate coursing of guest meals.
- Maintain control of the kitchen to ensure that all tasks are carried out efficiently and effectively.
- Take ownership of food presentation, managing food quality, consistency and appropriate portioning.
- Resolve issues as they arise so that customers continue to receive their orders in a timely manner and at expected quality.
- Maintain a high standard of cleanliness in all areas of the kitchen and make sure that all kitchen and wait staff adhere to food safety and hygiene regulations to ensure a clean and sanitary kitchen.

Back of House Lead/Head Chef duties

- Complete all food ordering, managing food costs, inventory and small wares. Manage relationships with vendors.
- Recruit, hire and manage training of all prep cooks, line cooks, dishwashers and sous chef and participate in coaching and feedback to help staff develop their careers.
- Develop seasonal menus in collaboration with owners and management, setting prices and making adjustments as needed. Create special menus for events as needed.
- Oversee all direct kitchen operations, assigning tasks to chefs and cooks, including food preparation, cooking and cleanup.
- Collaborate with the general manager and owners to align kitchen operations with the overarching goals of Zeal.
- Maintain kitchen equipment; schedule repairs and additional maintenance as needed.

Benefits and Compensation

This position will start at an hourly rate, \$18-24/hour, dependent on experience. Upon promotion to back of house lead/head chef, position will be salaried, ranging from \$55,000-70,000. Upon 9 months of completed work, the position will receive three paid vacation days, increasing to five after year two, and become eligible for an annual bonus. Other perks include shift meals, RTD Eco Pass, and restaurant employee discount.

Send your resume to Wayde Jester, [wayde\[at\]zealfood.com](mailto:wayde[at]zealfood.com), with a statement letting us know why you're a great fit for this position.