



## Executive Chef, Trumansburg, NY

### **POSITION SUMMARY**

The Inn at Taughannock is seeking to engage an extremely talented executive chef to be an integral part of this luxury boutique hotel and world-class restaurant. Perched over Cayuga Lake, the 150 seat dining room attracts customers from all over the world who have business in Ithaca NY or are visiting Cornell University, just 9 miles away. This landmark Victorian is a destination for tourists who enjoy wine tasting in the Finger Lakes region.

The executive chef must provide the highest quality culinary experience possible, while still responsible for maintaining a profitable food and beverage department. This position oversees all aspects of the culinary function at the Inn at Taughannock and includes a la carte, banquets, in-room dining, and special events catering.

**START DATE:** February 1<sup>st</sup> 2017

### **COMPENSATION:**

The rate of pay is commensurate to the caliber of chef that applies. An experienced chef with an excellent reputation may earn a salary of 100K, plus temporary housing and profit participation. Younger less experienced chefs will be compensated accordingly. Currently the season is March through December; this may expand based on our success.

**EMPLOYMENT TYPE:** Exclusive employment between February 15 through January 2. Restaurant re-opens for Easter April 16<sup>th</sup>. Position enjoys a well deserved 4-6-week vacation. Once we expand our event business, plans to remain open may exceed 11 months a year.

### **DUTIES AND RESPONSIBILITIES**

- Must be experienced in running a large kitchen and actively involved in the daily operation by being a "hands-on" Chef working to strive for consistency.
- Work with the Restaurant Manager, Property GM's and fellow department managers to provide the highest quality lodging experience possible.
- Manage cost controls and control expenditures for this prestigious cultural destination
- Plan and create all menus
- Purchase and manage inventory
- Enforce food quality throughout the entire dining account
- Hold staff meetings for food safety, quality issues and innovations
- Provide seasonal menu items for Catering Department
- Ensure the vision and proper food programs are consistent through audit checklists
- Focus on creating a Guest-first culture each and every day