

DOVER HALL EXPERIENCES



JOB DESCRIPTION: LINE CHEF

To apply please do so via: <https://www.doverhallexp.com/careers>

Company: Dover Hall Experiences

Location: Dover Hall and Bartizan

Position Type: Part-Time/Full-Time

Pay Range: \$17-20/hour depending on experience

Be part of a Rockstar Team and one of the top 25 fastest-growing companies in Richmond. Opportunities for promotion from within for true hospitality heroes looking for a career. The Line Chef assists with the execution of all public/private events (weddings, social, corporate), food and beverage associated with overnight guests, and any special projects or needs at any of the outlets within the Dover Hall Experiences portfolio. This position will work closely with the Executive Chef, Sous Chefs, and Event Managers to ensure 100% guest satisfaction before, during, and after all events and a la carte service. Reports directly to the Executive Chef, Leah Randolph, who was just awarded Virginia's Chef of the Year!

RESPONSIBILITIES

- Assist with prep and execution of all private/public events as dictated by the BEO
- Use proper portions as directed to help maintain targeted food cost
- Follow all systems as directed by the Executive and Sous Chefs (i.e Open/Close procedures, Prep list, Recipe guide, Plate presentation model, Cleaning schedule, etc.)
- Assist with monthly inventory of all food, freezer, dry storage, paper goods, etc.
- Follow SOP to keep all operation/storage spaces clean and equipment in working condition
- Attend weekly BEO/Staff meetings upon request and contribute to making Dover Hall better every day
- Attend community events as needed to promote Dover Hall
- Participate in continuing education opportunities as requested

REQUIREMENTS

- Proficient in English
- Minimum three years of experience in a high-end hospitality environment
- Previous experience in a similar role
- Ability to work on feet for extended amounts of time
- Ability to lift/move equipment as needed
- Team player with outstanding people and communication skills
- Desire to be innovative in the hospitality world, offering suggestions for improvement