

	Position Announcement:
	Executive Chef SMG/Savor Jacksonville, Florida

POSITION: Executive Chef
DEPARTMENT: Food and Beverage
REPORTS TO: Director of Food and Beverage
FLSA STATUS: Exempt

SMG, the leader in privately managed public assembly facilities has an excellent and immediate opening for an **Executive Chef** at the **SMG/Savor Jacksonville facility**. The **Executive Chef** is responsible for overseeing all daily culinary functions within the Jacksonville Veterans Memorial Arena, Times-Union Center for the Performing Arts, and Prime Osborne Convention Center.

MAJOR RESPONSIBILITIES:

- Maintains food cost and budget goals
- Ensures proper executions of the Banquet Event Orders
- Develops proposals for potential clients, to include tastings
- Entertains prospective clients
- Maintains an active role in local hospitality community and professional associations
- Attends in-house event-related meetings
- Develops and costs menus
- Maintains all kitchen equipment cleanliness and annual maintenance
- Develops positive relationships with companies purveyors
- Maintains a hands on approach to culinary
- Trains, schedules, and supervises culinary staff
- All other duties as assigned

QUALIFICATIONS:

- High school diploma or GED
- Culinary degree is strongly preferred
- Must have three to five years of culinary management experience as an Executive Chef or Executive Sous Chef

TO APPLY:

This position offers a competitive salary and benefit package. Resumes must include salary requirements for consideration and may be sent to:

SMG Jacksonville,
300 A. Philip Randolph Blvd
Jacksonville, FL 32202
FAX: 904.301.3854
EMAIL: SMGHR@coj.net
 No Phone Calls

SMG/Savor is an Equal Opportunity Employer

Date Opened: October 22, 2009

Closing Date: Until Filled