

“Invest yourself in everything you do. There’s fun in being serious.” – Wynton Marsalis

At Nocturne, we believe that hospitality is a sacred and noble enterprise. We are looking for people who find joy in striving for excellence and take great pride in being hospitality professionals. If you have a casual approach to the hospitality business, we recommend saving your time and applying elsewhere, because we only invest in those who invest in themselves as professionals.

Here are the details for our Chef de Cuisine position:

This position plays a vital role in the success of the operations. As Chef de Cuisine at Nocturne, you are the second commander of the kitchen and will act as the leader in the absence of our Culinary Director. As such, you must know the ins and outs of the entire culinary operation. You will be a leader of those around you and will help the team to achieve the level of excellence that is always expected of every item that leaves the kitchen. You will often assist in problem solving and you may have to step in at a moment’s notice to get the kitchen back on track. More than culinary creativity and cost control management, we view this particular position as someone with strong leadership and coaching skills that will lead our team during nightly dinner service. If your personal slogan is “Grace Under Pressure”, this could be the job for you.

Other duties might include all the details that go into the seamless delivery of the guest experience. These include, but aren’t limited to:

- Confident in Problem solving in the moment, and able to communicate the fix to others
- Attending guest requests in a positive and professional manner even if said requests require staff to go out of their way. If we can meet guest requests without sacrificing service then it is required.
- Maintaining cleanliness standards in order to have a clean, presentable and attractive facility and to exceed state and local health board requirements.
- Memorizing and understanding menu items, recipes and daily specials in order to answer questions and make recommendations to customers.
- Attending all pre-meal and departmental meetings in person in order to enhance communications and gain knowledge of products, service and facility.
- Food preparation, butchery, kitchen operation oversight, cooking, and plating.
- Responsible for daily line checks including food tasting, line and equipment readiness, sanitation, cleanliness.
- Maintaining a calm, courteous, and professional demeanor at all times.
- Maximizing productivity and efficiency of kitchen operations through leadership.
- Responsible for, daily prep list writing and accuracy including tomorrow's numbers, family meal plan, and any ideas for special and amuse.
- Responsible for nightly walkin organization.
- Assist other chefs with menu creation, specials, amuse, as well as leg work that goes along with these such as R&D, tastings, costings, recipe building, training documents and hands on.
- Oversees some ordering with the assistance of a Kitchen Manager.
- Assists with off site events as needed
- Assist with scheduling heart of house personnel based on the volume expectations of the restaurant.
- Training line cooks and stewards to meet and exceed all expectations of the customer and their fellow employees.
- Ensuring compliance with all health and safety laws at all times.
- Maintaining appropriate inventory logs and ensuring all items are stored and labeled in accordance with expectations.
- Balance quality and costs in the heart of house. These include labor, equipment and food cost.
- Completing all restocking and cleaning duties by performing opening and closing side work as instructed

- Attending all pre-meal and departmental meetings in person in order to enhance communications and gain knowledge of products, service and facility.
- Responding to customer inquiries and comments in person by providing timely and knowledgeable information in order to provide quality customer service.
- Know the basics about our Point of Sale operation and maintenance.
- Presenting a clean and professional appearance at all times as well as impeccable personal hygiene.
- Performing other duties as assigned, requested or deemed necessary by management. (In other words, as a team player, you might be asked to pitch in for things we haven't even imagined yet and so we couldn't include them on this list).
- During the course of your shift, if a ball is dropping, your job is to catch it.
- Leads in training new staff on station workings and flow.

Qualifications

- Must have a great attitude and high regard for upholding service standards.
- Must have high attention to detail and ability to follow specific standards and procedures with consistency.
- Previous experience in fine dining restaurant kitchens.
- One or more years of experience as a Sous Chef, Chef de Cuisine or similar position.
- Must have knife skills and general knowledge of butchery, food preparation, and cost reduction processes.
- Must have experience in leading others.
- Must be fluent in oral and written English. Knowledge of other languages is preferred.
- Must have vision ability to clearly see detailed guest checks, computer printouts, written instructions and to observe the entire restaurant in dimly lit conditions.
- Must have manual coordination to punch buttons, grasp items in hand, and to balance and carry trays holding plates, food, and beverages.
- Must have ability to perform multiple tasks at one time.
- Must be able to follow verbal and written instructions, and be able to communicate both verbally and in writing.
- Must be able to perform job duties in crowded and noisy situations, particularly when handling multiple tasks.
- Must have a High School Diploma or GED equivalent
- Must be able to lift 50 pounds.

Not required, but nice to have:

- Culinary degree
- Knowledge of wine and spirits and particularly an appreciation for how wine pairs with food
- Appreciation for live music and the performing arts

Materials/Equipment Used

Computerized order machine, touch screens, computer including excel, word or google drive applications, basic writing materials, restaurant equipment including but not limited to coffee machines, ice machines, ovens, stoves, fryers, grills, small wares, beverage dispensers, and dishwashing machines.

Environment

Physically strenuous: prolonged standing, walking, lifting and carrying throughout the entire shift in an indoor environment. High noise levels, fast-paced, fun, and rewarding.

Salary range:

Based on experience with a starting range of \$58,000 - \$65,000.