



## **Lead Cook**

Reporting to the Sous Chef, the Lead cook will assist in creating a delightful dining experience and food that is fresh, vibrant and nutritious. The Lead cook prepares excellent quality food items in line with the Cuisine Profile and follows the professional functioning of the main kitchen cooking staff. The Lead cook is responsible for ensuring all menu items are produced in the high standards set by the Executive Chef and participates in kitchen operations, safety and sanitation procedures. The Leads Cook works closely with the Sous chefs and other food service managers to ensure efficient operations of the food service department in line with 1440's Cuisine Profile and mission, vision, values. The Lead cook will be assigned a specific area that they will be responsible for setting up with their team. The Lead Cook models a passion for 1440's food services vision.

### **Job Essentials**

- Demonstrate high-level of knowledge in farm-to-table, natural foods and remaining current regarding food service and cuisine trends
- Experience as a cook dedicated to farm-to-table cuisine and experience as cook preferably in a large scale kitchen environment.
- Proven track record of successful relationships with both management team and direct reports
- Ability to foster strong relationships with guests and co workers
- Affinity with 1440 Multiversity's mission and core values.
- Enthusiastic about process improvement.
- Highly collaborative, flexible team player, keen to engage in positive, supportive, professional relationships.