

Chef/Manager Job Description:

The Caviar Company is looking for someone to join our fun and energetic team in Tiburon! Our hours are from 12pm-7pm, **no late nights!**

We are a sister-founded and female-owned San Francisco based purveyor of fine caviar to customers, restaurants and chefs across the country! We aim to make caviar approachable, through various fun events both virtually and in person, and are looking for reliable and motivated people to join our team!

Requirements:

- Able to work weekends
- Flexible schedule
- Ability to lift 40 pounds
- Willing to work on their feet for 8 hours
- Able to work with a sense of urgency while maintaining a clean and organized work space
- Servsafe Food Handlers Card
- Leadership skills
- Expert multitasking ability
- Passion and pride for delighting people with food

Responsibilities:

- Purchasing and inventory management
- Prepping and cooking during the day
- Wash dishes
- Shucking Oysters
- Opening and closing duties
- Menu development and pricing
- Inform servers about weekly specials
- Coordinating kitchen staff, and assisting them as required.
- Training staff to prepare and cook menu items
- Ensure appealing plate presentation
- Slightly modify recipes to meet customers' needs and requests (e.g. reduce salt, remove dairy)
- Check freshness of food and discard out-of-date items
- Ensure compliance with all health and safety regulations within the kitchen area
- Keeping up to date with industry trends
- Receiving feedback and making improvements where necessary

Benefits:

- Unlimited PTO
- Health and Life Benefits
- Competitive Wage
- Employee Discount on Caviar and Champagne