Hi`ipaka LLC, Waimea Valley on the North Shore of Oahu is seeking an Executive Chef to oversee the Proud Peacock Restaurant. The goal is to ensure high customer service standards and positive visitor experiences. The ideal candidate would work closely with the Executive Director. Hi`ipaka LLC offers excellent benefits. Waimea Valley is a seven day a week operation and weekend and evening work is required.

ESSENTIAL DUTIES & RESPONSIBILITIES
- Maintain the stability and reputation of the Proud Peacock Restaurant by complying with legal requirements including knowledge of health hazards and of effective precautionary measures.
- Achieve financial objectives by preparing an annual budget; scheduling expenditures; monitoring expenditures and initiating corrective actions. Provide input for operating and capital budgets.
- Identify current and future customer requirements, ensure availability of food products by maintaining inventories, and formulate pricing policies by reviewing food sales activities. Supervise portion control and quantities of preparation to minimize waste.
- Design, implement and monitor operating systems and procedures for food services activities and outlets. Increase local food offerings. Make marketing strategy recommendations by reviewing operating and financial statements and sales records.
- Provide a safe and clean restaurant. Responsible for ensuring consistent high quality of food preparation and service.
- Provide advice and support for food offering at special events and for group tours.
- Carry out supervisory responsibilities in accordance with Company's policies and laws. Manage shifts, which include: daily decision-making, scheduling, and planning while upholding standards, product quality and cleanliness.
- Train and manage kitchen personnel and supervise/coordinate all related culinary activities.
- Select and develop recipes; standardize production recipes to ensure consistent quality; establish presentation technique and quality standards.
- Oversee special catering events and offer culinary instruction and/or demonstrate culinary techniques to kitchen staff.

It is highly encouraged that staff possess Hawaiian cultural knowledge to facilitate our mission with hospitality, sincerity and aloha.

KNOWLEDGE & EXPERIENCE
1. Must have good working knowledge of hospitality, food services, financial, accounting and business systems. Requires the ability to do operational planning, analysis and planning.
2. Must be people-oriented and able to work well with others.
3. Must be organized and self-starter. Must exercise independent judgment to supervise others and to prioritize projects and respond to situations as they arise without direct supervision.
4. Must project a professional demeanor.
5. Must have valid driver's license.
6. Must possess an Associate or Bachelor's degree in Culinary Arts Management, Hospitality Management, Hospitality and Tourism Management or Hospitality and Restaurant Management or equivalent work experience.
7. At least 5 years of hospitality management/food service experience is required.

If you would like to be considered for this position, please email your resume to mmorton@waimeavalley.net. A pre-employment drug screening and background check will be required. We are an equal opportunity employer.