



Historic Inns of Twentynine Palms

29 Palms Inn & Campbell House

Position: Chef
Division: Restaurant
FLSA Status: Non-exempt
Reports to: Owner/General Manager

Our Culture

Established in 1928, the historic 29 Palms Inn has welcomed visitors from all over the world to the California desert, offering visitors a place for rest and rejuvenation. Located along the 9,000-year-old natural desert oasis called the Oasis of Mara, the 29 Palms Inn is a unique destination for both travelers and the community. Family owned and operated for five generations, the 29 Palms Inn strives to provide a friendly and nourishing atmosphere for its guests, and for its staff who are committed to providing the highest level of hospitality to every guest who visits our Oasis.

Position Overview

The Chef will plan, direct, and coordinate all back of house operations for the 29 Palms Inn restaurant. In this leadership role they will inspire, educate, collaborate, foster potential, and strengthen the overall vision and culture. The Chef will help creatively utilize the farm to table concept, locally sourced ingredients, with a health-conscious philosophy to create menus that embrace both plant-based cuisine and whole animal butchery, with a historical interest in food in the region.

Working directly with the Farm's Director and Horticulturist with crop planning and development, menus are to move with the seasons. Our menus are developed collaboratively, with input from owners, kitchen coordinator, and cooks. In this collaborative spirit, the Chef will lead the development of recipes that are rooted in classical technique, while applying a more modern and creative approach to execution, plating, and scope. The Chef will also work with catering and events coordinator on special events.

Strong leadership and communication skills are paramount; we expect kindness, patience, and respect, with the ability to keep yourself and team calm, focused, and flexible. The kitchen is to be run in an ethically and financially sustainable way. Overseeing and implementing efficient systems to manage labor and food costs, food

quality, equipment maintenance, and scheduling. The job includes training staff and upkeep on safety standards, procedures, and audits, as well as holding regular meetings with staff, owners, and administrators.

Essential Job Functions

- Demonstrate a drive for operational excellence: maintaining food quality and safety standards, overseeing all phases of food procurement, including inventory and ordering, storage and rotation, as well as food preparation, recipe adherence, plate presentation, and service and production time standards.
- Maintain standards by doing daily line checks and food tasting, respond to guest feedback, ongoing staff training/supervision, consistency.
- Work with General Manager/Owner, Farm Director, kitchen coordinator, and FOH manager, as appropriate, to plan and price menu items.
- Establish portion sizes and prepare standardized recipes for all new and existing menu items.
- Ensure that all products are ordered according to predetermined product specifications and received in correct unit count and condition. Ensures that deliveries are performed in accordance with the Inn's receiving policies and procedures.
- Check and maintain proper food holding and refrigeration temperature control points.
- Control food cost and usage by following proper requisition of products, proper storage & rotation procedures, standard recipes, and waste control procedures.
- Fill in where needed in the kitchen to ensure guest service standards and efficient operations.
- Prepare all required paperwork, including forms, reports, and schedules in an organized and timely manner.
- Ensure that all equipment is kept clean and in excellent working condition through personal inspection and by following the Inn's preventive maintenance programs.
- Schedule labor as required by anticipated business activity while ensuring that all positions are staffed when and as needed and labor cost objectives are met.
- Must be able to work evening and weekend shifts.
- Oversee the training of kitchen personnel in safe operation of all kitchen equipment and utensils.
- Responsible for training kitchen personnel in cleanliness and sanitation practices.
- Responsible for maintaining appropriate cleaning schedules for kitchen floors, mats, wall, hoods, other equipment and food storage areas.
- Be knowledgeable of the Inn's policies regarding personnel corrective action and administer prompt, fair and consistent action plans for violations of rules, policies, or procedures.
- Oversee and ensure that restaurant policies on employee performance appraisals are followed and completed on a timely basis.
- Ensure safety training is provided: first aid, CPR, lifting and carrying objects and handling hazardous materials.
- Continually strive to develop your staff in all areas of managerial and professional development.

- Work with Events Manager to promote, price, and plan menus based on the customers' requirements/wants.
- Regularly review upcoming events, prepare kitchen function sheets and have thorough understanding of all requirements on the upcoming scheduled events.
- Provide kitchen special events staff with a copy of each kitchen function sheet to ensure they have a thorough understanding of the event specifications prior to the function.
- Supervise kitchen employees and their work. Provide management direction, ensuring compliance with Inn policies and procedures, counseling kitchen employees, as needed, under the direction of the General Manager.
- Oversee ongoing training of kitchen staff and ensure timely training of new kitchen staff.
- Build the quality of the kitchen staff by selecting, scheduling, training, mentoring, managing, and leading the team according to the Inn's principles of teamwork and hospitality.
- Ensure that all kitchen staff are taking required rest and lunch breaks and that they are diligent about timecards: clocking in and out as required by law. Kitchen Manager is required to report any violations to the General Manager.
- Continually observe, direct, and assist kitchen staff where necessary during the entire event. Ensure that all details are performed per the kitchen function sheet.
- Direct and supervise the kitchen/food breakdown and cleanup after the event. Account for all kitchen equipment and food items returned, documenting unused, if returned to inventory, document what happened to the unused portions, wasted or other.
- Follow PIMA – **Plan Implement Measure Adjust**
- All other duties as assigned

Position Qualifications

- Culinary degree preferred
- 3-5 years of culinary management experience
- High volume production and catering experience is essential
- Previous experience managing cost controls
- Desire to learn and grow with a high-quality foodservice company

Apply Online: www.29palmsinn.com/careeropportunities.php