



## DIVISION SCOPE OF SERVICE

**Division:** FAR WEST

**Classification:** EXECUTIVE CHEF

**Applicant Name:**

**Executive Chef:**

The Executive Chef must have equivalent qualifications, competence and function in the same role as employed individuals performing the same or similar services at the facility, as defined by facility job description.

**Definition of Care or Service:**

The Executive Chef leads a team of culinary professionals that deliver high-quality, healthy food while maintaining proper food safety and sanitation procedures.

Scope of service may include:

- Directs daily operations of food production, including menu planning, purchasing, ordering, inventor/ and food preparation to ensure employees have appropriate equipment, inventory and resources to perform their jobs and meet goals and deadlines.
- Trains other chefs on culinary skills and serves as a technical expert.
- Oversees the preparation, portioning, garnishing, presentation and safe storage of food and solves menu problems (e.g. recipe substitutions)
- Probes potential problems and appraises manager of status on resolution of problems or issues
- Ensure operations and kitchen facilities meet city and state restaurant business codes and healthcare food service standards.
- Plans menus including methods, timetables and costs
- Establishes a safe work environment for employees by providing safety-related training and equipment maintenance and by ensuring compliance with facility safety standards.
- Planning and supervision of all cooking activities for patients, team members, guests, visitors and special catering events as needed.
- Accountable for the execution of service quality by maintaining highest level of delivery
- Demonstrates Clinical and Service excellence behaviors to include code of HCA conduct core fundamentals in daily interactions with patients, families, co-workers and physicians.

**Setting(s):**

- Healthcare facilities including but not limited to hospitals, outpatient treatment facilities, imaging centers, and physician practices

**Supervision:**

Department Director

**Evaluator:** Department Director

**Tier Level:** 2

**eSAF Access Required:** YES

**Qualifications:**

- Associate's degree or higher in Culinary, Hotel/Restaurant or Food Service related area
- Certified Food Handler

**NOTE:** Where education may not be defined in qualifications area of the Scope, HCA requires the highest level of education completed (not training or courses) confirmed on your background check.



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**State Requirements:**

- Certified to handle food

**Experience:**

1 year experience in Food Services with supervisory experience preferred

**Competencies:**

The Executive Chef will demonstrate:

- Infection Prevention
  - Practices consistent hand hygiene
  - Uses personal protective equipment (PPE)
  - Complies with Isolation precautions
  - Required immunizations per Division requirement

**References:**

**Your signature confirms you will be able to comply with the Qualifications and Competencies listed within this Scope of Service and that you will confirm education via your background check.**

**Applicant Printed Name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_