



Executive Chef - Smith & Wollensky Restaurant Group - Boston, Atlantic Wharf

[Smith & Wollensky Restaurant Group](#), an iconic fine dining steakhouse with nine locations across the US, seeks an Executive Chef for its high-volume location at its [Boston Atlantic Wharf location](#). The Executive Chef directs and executes all culinary activities and food preparation, oversees kitchen operations and manages personnel to ensure an efficient and profitable restaurant.

Kitchen Supervision / Culinary Direction - Follows menu specifications and utilization of food products ensure consistent output. Reviews recipes, prices, food, labor and operational costs in accordance with budget parameters, corporate standards and location-specific requirements. Manages and operates the kitchen and BOH facilities on a daily basis in accordance with Smith & Wollensky standards, including supervision of food preparation, cooking stations, portion sizes and garnish to ensure food is prepared in prescribed manner. Leads the culinary team through skills building and execution, facilitates continuous participation in butchering, broiling, pastry, stations and expediting.

Operations - Estimates, analyzes and monitors food consumption, controls purchasing of food and kitchen supplies to appropriate volume. Maintains food, labor and miscellaneous expenses at budgeted levels. Completes financial analysis and reports as assigned. On a continuous basis, works with Corporate Executive Chef to estimate volume of Beef Primal cuts for Dry Ageing. Counsels, guides, and instructs personnel in the proper performance of their duties. Ensures the restaurant meets and exceeds all license and health department requirements. Maintains par level inventories in accordance with approved budget and within automated accounting systems and procedures. Monitors and conducts manager and employee training on an on-going basis, ensuring growth and advancement. Works with General Manager and event sales team to maximize potential revenues.

Service - Works with Corporate Executive Chef, General Manager and staff to maintain the highest level of food preparation, quality and guest service expected by our guests at Smith & Wollensky. Ensures that all food and culinary operations continuously deliver a superior dining experience, maintaining our highly acclaimed reputation for dry-aged steaks and premium seafood.

- At least 21 years of age
- Written and verbal comprehension of English language.
- Bilingual in Spanish Preferred.
- Advanced computer skills and mathematical skills.
- Must be able to deal with all members and staff in a courteous and professional manner.
- Maintain a polished professional appearance.
- Culinary institute education, formal apprenticeship, multiple stagier or equivalent.
- Minimum Bachelor's Degree in Hospitality or Culinary related field or equivalent.
- Minimum 5+ years culinary management experience in a high volume, fine dining, steak house establishment
- Must be extremely creative and have a palate for combining flavors and textures.

Email resumes to Matt King at mking@swrg.com.

Learn more about Smith & Wollensky and career opportunities by visiting our [LinkedIn](#) page.