



Unidine was founded in 2001 with a focus on providing high quality service and an unwavering commitment to scratch food preparation. We focus wholly on providing custom culinary experiences, featuring fresh, from scratch food production with an emphasis on health & wellness. Today, our company has a national presence, yet still dedicated to delivering a unique dining experience to every one of our clients. Along the way, we have remained true to our original mission and we continue to innovate and disrupt the industry with strategic solutions.

Every member of the Unidine team is driven to deliver the highest level of service and shares a belief that our approach to fresh food is fundamentally linked to health and wellness, human interaction, and social responsibility. From this common foundation, we deliver the best food and dining management services in the industry and exceed our customers' and clients' expectations every day, which is why we are looking for the best talent in the industry.

The Executive Chef will be responsible in managing the daily operations of the kitchen area, implement production process, menu planning, catering, manage food cost, labor cost and have overall understanding of HACCP. The ideal candidate for this position will have experience supervising and supporting production functions of the kitchen employees, ability to motivate staff and to continually improve performance.

Essential Functions and Key Tasks:

☐ Provides leadership in culinary production, operations and procurement. ☐ Plans menus for daily food service operations. ☐ Develops culinary team members through appropriate coaching, training and mentoring. ☐ Maintains compliance standards for meal service, food quality and task performance. ☐ Performs daily audits of safety, sanitation, food quality, meal delivery at point of service, and quality standards to optimize financial and operational productivity. ☐ Oversees managers in a diverse environment; establishes and maintains effective client and resident relations.

Education and Experience:

☐ Minimum 2-5 years related experience as an Executive Chef or Chef Supervisor or equivalent level. ☐ An undergraduate degree in Food Science, Nutrition, Culinary Arts or Hotel/Restaurant Management is highly desirable; having completed the Certified Dietary Management program preferred. ☐ The successful candidate will thrive in a fast-paced environment that offers unlimited growth opportunities and rewards achievements.

Work Environment:

☐ Back-of-house. ☐ Requires work in grill area with extreme heat conditions and frequent interaction with heated equipment, grease, and other at-risk conditions. ☐ Involves repetitive motion; walking and/or standing for extended periods of time. ☐ Frequent lifting, pushing, and carrying.

Unidine is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, national origin, disability status, protected veteran status or any other characteristic protected by law.

Searching for 2 Executive Chefs in the Boston area!
Job description attached...

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Community College in Fall River, Mass.

First position is the Executive Chef at the Schraffts Center in Charlestown, Mass. Second is the Executive Chef @ Bristol