

The role of the Corporate Chef at Emmi Roth USA is to work with key foodservice account culinary/menu innovation executives on product and menu concept initiatives. The position combines food and menu research, hands-on cooking and product development with live customer cooking presentations and demonstrations. Emmi Roth USA's Corporate Chef must be naturally passionate about food, culinary arts and the foodservice industry.

#### Essential Duties & Job Responsibilities

- Works primarily with assigned foodservice accounts across all menu categories.
- Acquires and demonstrates knowledge of customer operations, menus, initiatives, goals and objectives.
- Develops strong working relationships with customer contacts through rapport building, earning trust and being the customer's "go to" culinary and cheese contact.
- Works on a variety of projects, including menu concept development, product development, customer work sessions, culinary cheese training and other company and customer related projects as needed.
- Becomes a subject matter expert relative to Emmi Roth USA's product capabilities.
- Conducts professional and engaging presentations with confidence, ensuring seamless execution through advance planning, organization, thorough communication and appropriate time management practices.
- Proactively generates innovative product and menu concepts, with a focus on assigned foodservice accounts. May work with specific retail account on a limited basis.
- Cooks with a high degree of execution, particularly while under pressure and during customer presentations.
- Cooks, preps and grocery shops as needed for a range of projects, including internal and customer presentations, special events, marketing activities, and trade shows.
- Prepares ingredients for and assists or performs complete menu and product cuttings.
- Develops and tests product applications/recipes within foodservice template.
- Collaborates and works with other team members and cross-functional teams in a productive, professional and thoughtful way.
- Adheres to and models good manufacturing practices (GMPs) at all times; maintains clean and organized work space and practices "clean as you go" standard at all times.
- Ability to travel 30% is required.
- Utilizes approved forms and follows approved development processes and protocol.
- Reports to work place on time and in accordance with company standards.
- Maintains Emmi Roth USA departmental appearance, behavior and attitude standards at all times.
- Contributes to an atmosphere of mutual trust, teamwork and honesty.
- All other duties as assigned and needed.

#### Education

- Associates degree in Culinary Arts required
- Bachelor's degree or greater in related or business field of study preferred.
- Prior experience as a Corporate Chef for a food manufacturer or national restaurant chain preferred.
- Practical cooking experience: 4 years minimum

#### Cooking & Other Skills

- Exceptional knife handling skills.
- Thorough working understanding of commercial restaurant cooking equipment.
- Thorough working understanding of cooking principles and methods.
- Extensive knowledge of food ingredients including handling, origin, cooking application, flavor combinations and sensory attributes.
- Understands basic food manufacturing principles.

#### Communication & Interpersonal Skills

- Must be energetic, passionate and confident while cooking and presenting to Emmi Roth USA customers; must be comfortable on camera for occasional media opportunities

- Must interact in a positive and professional way with all employees, co-workers and customers.
- Must be capable of effectively communicating in writing and verbally.
- Must be a good listener.

#### Organizational Skills

- Must demonstrate solid forward planning and time management skills; ability to manage multiple projects with tight deadlines.
- Must be detail oriented.

#### Initiative & Creativity

- Must be a motivated self-starter.
- Must demonstrate creativity with respect to product and menu concept design.

#### Computer Skills

- Must have a solid understanding of Microsoft Windows, Excel, Word and Outlook.

#### Mathematical Skills

- Solid math computation skills required including addition, subtraction, multiplication, division, ratios, recipe yield computation and batch size computation.

#### Certifications

- Must be willing to learn and perform duties in a manner consistent with Serve Safe or other nationally recognized food safety certification program.

#### Physical Demands/work environment

- Must be capable of demonstrating physical demands typical of commercial restaurant kitchen and food manufacturing.

If you are interested in this position please visit <http://us.emmi.com/en/ask-us/careers.html> to complete an application.

Emmi Roth USA is an Equal Opportunity Employer