

# Experienced Bilingual Chef/Kitchen Manager



**Full Time (50-55 hours per week)**

**Salary: \$50,000 annually, DOE**

**Benefits:**

Performance -based Quarterly Bonuses, 401K program, Management Referral Bonus, Restaurant Dining Privileges & Discounts, Broad choice of health care options for Medical, Dental and Vision, Domestic partner health care coverage, Meal discounts and quarterly allowance to entertain friends and family, Paid Vacation: start earning two weeks per year and three weeks of vacation after four years and four weeks after nine years.

We currently have an opening for **Chef** at Chevys in **Redding!** We are looking for an operational **STAR**.

If you possess a track record for achieving results, the ability to lead and inspire others, and a desire to be the best, **APPLY NOW!** Minimum qualifications include two years supervisory experience in a restaurant environment.

**Chevys Fresh Mex®** is an ultra-casual restaurant concept that offers guests an array of freshly prepared Mexican dishes in a festive atmosphere. Designed to offer a fiesta for the senses where every experience is fresh, fun and full of flavor, the concept is based on our trend-setting Fresh Mex® menu and continuous innovation. Built on a platform of fresh – fresh ingredients, fresh preparation, fresh ideas, and fresh personality – Chevys prepares dishes daily from scratch. Nearly 20 years and over 100 coast-to-coast locations later, we're still hiring bright, energetic restaurant managers who believe in our vision and have the talent to keep it moving forward! Chevys is part of Real Mex Restaurants, Inc., the nation's largest, full service, casual dining Mexican restaurant company, with close to 200 hundred restaurants in 17 states and over a half a billion dollars in sales annually.

The ideal candidate will have the following:

- Bilingual Spanish/English
- 2+ years of chef/KM experience in a full service restaurant environment
- Good people management skills, communication and listening skills. Must be flexible and adaptable to change
- Demonstrated time management and organizational skills
- Must be able to work a flexible schedule including days, nights, weekends and holidays
- Knowledge of Labor Laws, Health Codes, Safe Food Handling and Sanitation, safety and security systems and procedures, and basic computer skills
- Mexican/Latin cuisine experience

**Deadline To Apply:**

**Open until filled.**

**To Apply:**

Submit a cover letter and resume to a JTC staff member and ask for a prescreen interview.

The Job Training Center is an equal opportunity employer/program.

Auxiliary aids and services are available upon request to individuals with disabilities. TTY (530) 527-2306.

Date: 01/25/12 to Open until filled MMC