

# The Spirit of St. Louis

October 2007



“ON THE CULINARY CUTTING EDGE SINCE 1921”®

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## President's Report

This seems like as good a time as any to talk about the essence of team.

I have many personal and professional mentors alike and at the heart of their success is TEAM. I have read many books by and about many individuals such as: John Wooden (legendary UCLA basketball coach), Vince Lombardi and most recently by our guest for the October educational seminar Chef Charles Carroll. Are any of us really any good on our own?

I can truly appreciate what TEAM means and I hope you can as well. This organization is a great example of what typifies TEAM and total team spirit. If you were at the state of the chapter meeting, I think you would concur. None of us are as good as ALL of us! It takes dedicated performance at all levels in order to have success. I am surrounded by supportive TEAM MEMBERS in every corner of my life. From my supportive family, my friends, my co-workers, this board, our great members and the collective team that is ACF.

How can any of us even think of 'going it alone?' Sure, there are usually subsets of team; some may even call them cliques. Team needs to exist at every corner of the page in order to create a frame by which goals can be developed, successes made, failures overcome and built upon. Think of WHO is on your team, and thank them for it.

Take the good with the bad and celebrate what comes of it. It is my goal for THIS TEAM to get over ONE HUNDRED people in attendance at Old Warson Country Club next month for our educational seminar led by guest chef Charles Carroll of River Oaks Country Club and their performance coach Dwight Edwards. The educational portion of the day will begin at 1 and go to 3:30 culminating with a book signing. I guarantee there is something in this educational seminar for YOU! What are YOU going to do about it?!! Have you committed yourself truly to any goals recently? Have you committed yourself to reaching your potential?

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## President's Report (cont.)

This seminar is for EVERYONE! At every stage of your career, there are stumbling blocks. Fall down seven times, get up eight as the old saying goes. This seminar will speak directly to your needs and is calling your name. I WILL see you there and look forward to it with great anticipation. I know we are all busy beyond comparison. Our schedules are filled. Make this the meeting you go to. Don't make me name names here. I am talking to YOU; make your reservations NOW. Do it now before you get distracted.

There are plenty of examples of team in this chapter and our mere history and existence rests firmly on the shoulders of a team of professionals who have toiled to make it better for us and we work to make it better for those who come behind us. The many fine culinary programs that we provide are but one example of what a great team can do. How many of you were fortunate enough to see what the TEAM at PFG/Middendorf presented at their annual food show? Congratulations to each of the four student teams who put their toques in the competition ring and especially to Chef Ollie Sommer and the Team at SWIC for being chosen the winners. Thanks to the team of judges who gave their time and expertise to teach the students about this craft of ours.

The Sysco Buckhead Beef fall competition last month was another great example. Thank you to our new vice president Kevin Storm and fundraising co-chair Casey Shiller, Chef of the Year nominee Paul Kampff, Brian Hardy and countless others who 'pitched in' to make this competition beneficial for many. Thank you to Sysco and Rob Komotos, Faraby Reis, Mike Welsh and Chad Lombardo and their whole team for their efforts and support of this competition.

Finally, a heart-felt thank you once again goes to Kevin Storm and Casey Shiller for their efforts in the fifteenth annual St. Louis Chefs Wine Country BBQ making this the largest in attendance and most profitable in its history. Thank you to the Team of volunteers who worked the team of chefs who cooked and the tremendous TEAM effort behind the scenes. The monies raised will benefit Chef and the Child (Herbert children memorial) and ACF Youth Team USA (education foundation). Look for a great TEAM effort in October behind the leadership of Master Chef Aidan Murphy at Old Warson and their entire management and culinary team.

The nominations for officers will close at our next month's meeting. Each nominee will have a chance to briefly explain their platform to the membership. Do you have what it takes to lead this TEAM?! Consider service to your organization and if you are interested contact Chef Ollie Sommer while the nominations are still open and before the ballots get sent out. Let's make the meeting about YOU, after all, there is no I in team...

Good cooking,  
Chris Desens

## Upcoming Chapter Meetings

ACF Chefs de Cuisine Association of St. Louis  
in conjunction with  
CMAA and Club Controllers

**October 15, 2007**

**Old Warson Country Club**

**Host: Chef Aidan Murphy, CMC, AAC**

**River Oaks Country Club Executive Chef  
Chef Charles Carroll, CEC, AAC**

Author of newly released book entitled:

**Leadership Lessons from a Chef**

Finding Time to be Great

And

**Dwight Edwards**

**River Oaks Country Club Performance  
Coach and Author**

**Seminar from 1:00 pm to 3:30**

Book signing to follow

3:30 to 4:15 MEET and GREET

(Between Club Managers Association of America,  
ACF Chefs de Cuisine Association of St. Louis and  
Club Controllers)

**4:15 to 5:00 pm**

Respective meetings

**5:00 Hors d'oeuvres**

**6:00 Dinner**

This event is a fund raising effort for  
ACF Youth Team USA  
\$75

\$50 junior members (Chefs de Cuisine)

\$20 seminar only

## Junior Chapter Notes

Meeting Minutes – Junior Chefs  
Monday, September 17, 2007  
STL Community College at Forest Park

*Meeting Opened @ 4:35 pm by Barb Ashley*

Attending: Barbara Ashley, Richard Braznell, Corey Moore, Matt Murray, Peggy O'Connor, Lori Roster, Joe Thorpe, Ken Velasco, Mark Williams

*Junior Chef Volunteers Needed*

Junior Chefs are needed to staff the Junior Chef's Beverage Booth at the Chefs of Wine Country BBQ as well as help with general setup of the entire event. This year's event is being held at Mt. Pleasant Winery in Augusta. Volunteers are needed on

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## Junior Chapter Notes (con't.)

Saturday, September 29 from 11:00 am to 4:00 pm for setup and on Sunday, September 30 from 8:00 am to 5:00 pm for setup and staffing the booth. This is a fundraiser for the Chefs de Cuisine Education Foundation and is a great way to help earn culinary grant dollars. Please help by contacting Derek Thomas at 636-221-2030 or Mark Williams at 314-961-2286.

*Thanks to Volunteers who worked the US Foodservice Show*  
Thanks to all the Junior Chefs who worked the US Foodservice Show in August. US Foodservice donated \$900 to the Chefs de Cuisine Education Foundation in appreciation of their work.

### *Education Scholarships*

The Chefs de Cuisine Education Foundation has scholarship money begging to be used. Chef Bogacki has the appropriate forms. The deadline for applying for scholarship funds is November 1st.

### *Junior Chef Participation*

Bernard Phelan reported that Junior Chef membership is at an all time high – 88 registered members. However, some concern was expressed that few Junior Chefs actively participate at meetings or events. It always seems to be the same few people who volunteer for various events. This needs to be a discussion topic at the next few meetings.

### *Junior Chef Elections*

It was brought to our attention that Junior Chef elections are generally held in the fall, with assumption of office beginning the following January, therefore, we need to prepare for nominations and elections at the October or November meeting. Mark will bring this to Julia's attention.

### *Meeting Adjourned @ 4:55 pm*

Mark Williams - Junior Chapter Secretary

## Seminar Information:

### **Chef Charles Carroll CEC, AAC**



#### Part I

What Am I Doing?

Where Am I Going?

How Am I Going To Get There?

#### Part II

“Leadership Lessons from A Chef: Finding Time To Be Great”

Author and Chef Charles Carroll explores the challenges that young culinarians and students face in today's world. From mapping out goals, choosing the right job, identifying the correct career path within the industry, to inspiring, motivating, and discussing the passion of wanting to be great.

Finding Time To Be Great! Learn what to think about as a new professional, what to look for while climbing the ladder, how to get people to want to work for you and how to grow into management.

Chef Charles Carroll's presentations have inspired professionals from all over the country and all over the world including countries like Norway, Portugal and Ireland. His powerful and exhilarating presentations often take the audience to an all new level. His contemporary style of culinary demonstrations, leadership, building culinary policies and procedures and team building seminars are highly sought after. His passion for team building has driven him to the writing of his first book, “Leadership Lessons from a Chef” Finding Time To Be Great.

Chef Carroll is currently the Executive Chef of River Oaks Country Club, in Houston Texas. River Oaks Country Club enjoys the reputation of being rated the number four Country Club in the United States. The Club has 1500 members and 60 culinary team members. Chef Carroll has recently re-designed state of the art kitchens at River Oaks Country Club during its 18-million dollar renovation.

Chef Carroll was Executive Chef at Oak Hill Country Club from 1996-2000. Oak Hill Country Club is rated the number seventeenth Country Club in the United States and is home of the Ryder Cup, U.S. Amateur, U.S. Open, U.S. Senior Open, and PGA Championship. He was heavily involved with the Club's six million-dollar renovations, which included an entirely new kitchen shell and design.

Chef Carroll was Executive Chef, and employed at The Balsams Grand Resort Hotel for thirteen years. The Balsams is a four-star four-diamond resort located in Dixville Notch, New Hampshire. He also served as Apprenticeship Coordinator for one of the country's leading apprenticeship programs, which then consisted of eighteen students.

Charles is a 1985 graduate of the Culinary Institute of America. Chef Carroll serves as a Coach for the 2008 United States Culinary Olympic National Team. This will mark Chef Carroll's seventh Olympic Team. Chef Carroll is highly respected for his leadership, commitment and success in the International arena. Other teams have included 2004 Manager of United States Regional Team which captured third in the world, Team USA 2000 national team which received 4 gold and one silver and “Best In The World” category B, at the Culinary Olympics held in Germany, ACF New England Olympic Team in 1988, which won more gold than any other regional team; Team USA Northeast 1992, which placed number two

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in the world; Team USA National 1993, Basel Switzerland, which placed third in the world; and was Manager of Team USA National Apprentice Team, which placed number two in the Taste of Canada Competition.

Charles has received over seventy national and international awards, including chapter Chef of the Year in 1988, American Culinary Federation President's Medallion three times from three decades, 1989, 1999 and 2005. He was Central Regional Chef of the Year for the ACF in 2005. He received the Central Regional "Good Taste Award" from the American Academy of Chefs in 2006. The James Beard Foundation selected Charles as one of the Great Country Inn Chefs of 1993. He was awarded Educator of the Year by the ACFEI in 1993. In July of 2000 he was inducted into the World Master Chefs Association, July of 2001 he was inducted into the American Academy of Chefs, March of 2002 he was inducted into the Confrerie de la Chaine des Rotisseurs and August of 2005 he was inducted into the Honorable order of the Golden Toque. He was guest chef in Cooking of the Americas, a one-hour nationwide live broadcast. He has been guest speaker at several ACF meetings, regional and national conventions, as well as culinary classes, colleges and universities. Chef Carroll serves as President of the Board of Trustees of the LeNotre Culinary Institute and Secretary Treasurer of the Les Amis d' Escoffier Society Houston.

## Chef Carroll Book

### "Finding Time To Be Great" by Chef Charles Carroll

#### Preface

Why is it hard to find an inspirational and motivational book written by a chef for chefs that has tons of practical ideas to use in real kitchens? Are chefs too crazy or too stressed out? Do they just not have enough time? I have always found it frustrating that there are few resources for chefs and culinarians to use to improve themselves or establish positive kitchen environments. For those reasons, I decided to share my thoughts with you.

Okay, let's get one thing straight. I do not have a PhD, a master's degree, or any other title to indicate there is a ten-year college education behind my name. I am a chef with an associate degree from the Culinary Institute of America. I am not going to show you bar graphs, PowerPoint slideshows, scales, pie charts, or even market studies. You are not going to have to run to get a dictionary to look up big words; but if you do, that means that I had to as well, so it is only fair that you do the same. There are thousands of books out there if you want that kind of read.

Leadership Lessons from a Chef will be worth your salary by the time you are done reading it, and I will tell you why. In the past twelve years, the culinary industry has flourished and acknowledged the chef and compensated him or her accordingly. There are many reasons for this. The chef today is much more visible, more frequently in the dining rooms, managing and dealing with the members' (of clubs) and guests' on a regular basis, strongly involved with the growth of the property itself—

not just concerned with the kitchen. We have celebrity chefs, Iron Chefs, reality chefs, star chefs, personal chefs, White House chefs, and Olympic chefs. America loves cooking shows and follows cooking in the newspapers on televisions and radios. Chefs are now in the "front row," when in years past you might never see the chef who cooked your meal. With all these outlets, come a lot of responsibilities. It is no longer only about the food! Chefs are (and will continue to be) expected to be more team leaders and culinary managers than chefs.

In the past twelve years, salaries for chefs have changed dramatically. More and more great positions are opening up with fantastic financial packages. Take a close look at these jobs. What do you see? Why is the chef getting paid better today? More is asked of the chef, more responsibilities, more team building, more management, more front of the house contact. So how are you going to handle this? What in your background is so special that it will allow you to compete for these jobs? What kind of culinary management and team-building background do you have? The chef who is able to build a team and then lead and inspire that team is the chef of today and the future.

This is where our culinary field is weak. For most of us, a few weeks is all we have for management instruction within our formal culinary education. Think about it—a two-year culinary school offers one class that everyone hates and cannot wait to get out of; it usually occurs during the first semester. Students just want to pass it, get on with it, so they can get into the kitchen and cook. Am I right? As a young person, all this management stuff does not really make sense and seems foreign. They are thinking it will be light years before they will need to manage anyone. Besides, what is most important is how you prepare food, right? Everything else takes a back seat. How do chefs today excel, move up the ranks, and become executive chefs and managers? Well, they go to school, get line-cook jobs, work hard, get promoted to grill chefs, sous chefs, and then one day they become executive chefs. Wait a minute? What happened to the management part? The chef might think: What did they tell me during those three weeks I was in school...let me think. Communication, listening skills, inventory, harassment, employee reviews,...ah, I don't remember. This is one of the reasons, I think, our field is so far behind. Other professions go to school for four years and take dozens of management courses, sometime before they even know what is their selected field. Granted, the culinary bachelor's programs now popping up more and more at culinary schools is a huge step in the

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right direction, and it is a must for all young people entering the culinary field today.

So, having said all that, this book, I promise, will point you in the right direction. This book is better than your management class, because it is based on real kitchen experience. It is quick, to the point, and real. There are a lot of great chefs in our industry who are incredible cooks; but they will never excel today at a major property because their people skills—their front of the house polish and their ability to build great teams, to be a leader, to manage and deal with customers, guests, and members on a daily basis—do not exist! That should scare the heck out of you! That's the reason I wrote this book and why I believe it will be one of the best tools you will ever have.

“I knew someone had to take the first step, and I made up my mind not to move.”

*Rosa Parks*

My mission in writing *Leadership Lessons from a Chef* is to inspire you to be great, to inspire you to go the extra mile, to inspire you to use some or all of the ideas in this book and to adapt them for your own operation, whether it be a kitchen, a warehouse, or an office. This book presents a program to help you to build a great team. This book gives you the tools to inspire your team to develop a mission statement for your kitchen, to write the guiding principles by which your team will live, to develop incentive programs, and to find ways to inspire your staff and help them to realize their own goals.

You will read some great ideas in this book, and it is my hope that once you have all the information, you will commit the time to develop your own program. You are being given the gift of the lessons I have learned over twenty years of being an executive chef. It is not brain surgery, just a matter of thinking outside of the box. You have to find the time to be great! The secret is scheduling, empowering, and following through. Here is where I give you some brilliant formula studied by management gurus for decades. Actually, this formula is something I came up with on my own: Scheduling, Empowering, and Following Up, or SEF. Isn't that brilliant? Believe it or not, it can be that simple.

In this book, you will find scores of practical ideas that you can use. Providing good, solid ideas that you can immediately start using pleases me. What I look for every day is something solid, something I can get my arms around, something that allows me to make an intelligent decision and to move forward. If I am successful with my ideas in this book, you should be able to get your arms around a bunch of ideas. You are reading a book written by a chef who works in a lively and incredibly busy country club. These programs are currently in operation at the River Oaks Country Club in Houston, Texas. Is it the “best” kitchen program in the United States? I don't know. Can it be better? Absolutely. Does it work? You better believe it does! That is what drives me. No one showed me how to build it; no one told me that this is how you should do it. I looked for a guide, but I could not find a book written by an experienced chef

that discussed how to be a good chef manager. That aspect is what makes this book so exciting for me.

It is my hope that you keep this book handy in your office. I also hope that you will refer to my book when you need a reliable guide or a useful form that will make your job easier. In my opinion, the culinary team-building concepts found in this book could change the way we build our culinary teams, policies, and procedures in the future. Think about it. You start a brand new job today, what steps are you going to take to build your team? What tools do you have to help you create your culinary mission statement, your guiding principles, and your leadership team? Better yet, what culinary team-building book do you have that shows you how to get the most out of your staff and your leadership team? Sure, we have cookbooks; we understand the brigade system; we know how to set up our garde manger and saucier stations. But how do we get our staff vested into this powerful culinary team? How do we inspire our staff to want to do more? I'm going to help you with all of these questions.

You are reading about all my trials and errors. Real-life stuff, not some hard to believe Fortune-500 company with trillions of dollars to train their employees. I am not going to tell you inspirational stories with warm, fuzzy endings. By the time you get back to your kitchen, you will have forgotten them. I'm going to give you real-life, practical ideas for you to start using today. This book is written by a chef. If I can do it, you can too. If you can get one thing out of this book that improves your operation or way of life, I will be very happy indeed. I have read many books on team building, and many of them are great books. The problem is that you go back to work with no solid “programs” to put in place, just a bunch of theories. That is what makes this book special. If you are a student, you are reading this at a great time, as you can start these practices now and hit the ground running when it is your turn to supervise or lead a team. Share it with your current chefs, they will be grateful. If you are a chef in charge of a kitchen, now is your time to be great!

One last thing. Yes, these programs do take time; but if you are like me, you thrive on this stuff. SEF: Schedule it, Empower your employees, and Follow up. These concepts are the tools we are going to use. All you need is some direction.

“Talent is cheaper than table salt. What separates the talented individuals from the successful one is a lot of hard work.”

*Stephen King*

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We have a program in our catering office that I created to help sell our functions to the members. It is an awesome program, with over 600 digital images that I will talk about in more detail later in the book. We have been using this program since 2002; four years later, I still cannot find anyone else doing this. I asked my boss one day, I wonder why nobody else has adopted this program? I have toured hundreds of people through the system. He said, "I know why, Charles. It is too much work." It increases sales, blows away the members, and improve consistency in the kitchen. What more do you want? The moral of this story is—if it were easy, everybody would be doing it! The concepts in this book are simple ones, but that does not necessarily mean they are easy to implement. They require commitment and perseverance. Not everyone can be great, but most can be better than they are. You are getting this information right off the line!

Let's get started.

## Heard "On the Line"

"Finding Time To Be Great"

Read a story that will change your kitchen performance!

"From time to time I buy my managing partners and chefs' motivational books. Chef Charles' book is my all time favorite to pass to my partners. What Chef Charles' has to say is the real thing. I never read a book more true to our industry."

*Johnny Carrabba - Founder Carrabba's Restaurant*

"The sincerity and passion that you feel for the concept comes through like a strong beam of light man." "The simple direction in this book makes inspiration a reality."

*William Discenzo -*

"It is a concise, no-nonsense guide to getting the job done that I predict will set culinary operations around the country humming along far more efficiently."

*Chef John Folse, CEC, AAC*

"Charles Carroll has written a down to earth, highly practical, and at times hilarious guidebook for anyone working in a service industry. His personal wit and wisdom paired with tried and true recommended techniques for leading a team and achieving excellence will benefit anyone who is fortunate enough to read this original work."

*Dr. James E. Griffin CEC, CCE  
V. Pres. & Dean of Academic Affairs*

"The book titled, Finding Time to be Great provides excellent insight from Executive Chef Charles Carroll on important values such as culinary team building, leadership, motivational, inspirational and incentive driven programs for the professional kitchen. This is a book that is needed in the culinary arts world."

*Paul McVety - Dean Culinary Academics,  
College of Culinary Arts, Johnson & Wales University*

"This is a down to earth "how to do it" book by someone who knows what needs to be done and someone who has done it.

Chef Carroll's introduction clearly states what he plans to do and the following chapters accomplish these goals. That is no small feat."

*Vince Durnan - Executive Director, Independent  
School Association of Northern New England*

"Chef Charles Carroll has written a must read for chefs looking for inspiration to develop, foster, and motivate their kitchen staff. His approach in communicating leadership abilities are clear and effective in any culinary operation looking for that edge of excellence. Chef Carroll's successes in the kitchen have been translated into words. This book is innovative and insightful for all."

*Thomas Vaccaro - Associate Dean for Baking and  
Pastry, Culinary Institute of America*

"Chef Charles Carroll has earned the respect of his fellow culinarians with a well deserved reputation for exceptional cuisine, uncompromising standards of service, visionary leadership ability, and a willingness to accept new challenges with a winner's stance. His kitchen is in many ways a model for other chefs to emulate. This book promises to articulate the vision and leadership techniques of a professional chef at the top of his technical game in a voice that is intelligent and polished. Elaborated with concrete examples that bridge the gulf between philosophical understanding and meaningful implementation in a real kitchen, these pages will prove invaluable to inspirational leaders of all sorts. Chef Carroll explains how he uses his systems to schedule, empower people, and follow up in meaningful ways. He creates high expectations, fosters a culture which values education, and builds accountability to the entire team. All of this is developed with by a generosity of spirit to others that is characteristic of the author's warm humanity. Anyone seeking to build a team and achieve at a high level will find Chef Carroll's book a catalyst for positive change. I cannot recommend it highly enough for executive chefs, sous chefs, cooks and culinary students."

*Gary Eaton - The Art Institute of Houston*

"Chef Charles Carroll has captured the essence of TEAM and how to elevate performance of his entire staff." He is Finding Time to Make Others Great by spreading his philosophy in this outstanding book. I have been able to take the ideas from his seminar and put them into practice in my kitchen. The key principles he presents can be achieved if you just Find Time To Be GREAT! Chef Carroll is a fine example of leadership and has made an impact on me and motivated me (and more importantly, those around me) to reach my potential and achieve greatness.

*Chris Desens, CEC - Executive Chef,  
Racquet Club Ladue, St. Louis, Mo.*

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## Classified Ads

### [2007-10-04: Edward Jones Dome / St. Louis RAMS](#)

Executive Chef Develop creative menus, catering packages, and quality assurance programs within the Food and Beverage Department at the Edward Jones Dome. Will develop menu specifications and prepare items in accordance to Company specifications. Coordinates presentation of menu items to assure maximum appeal to customers. Develops catering function standards. Maintains financial responsibility for the menu mix. Orders and secures product within Corporate specifications. Oversees the inventory process for food and beverage products. Supervises, schedules and trains kitchen staff. Actively participates in event operations to assure quality and consistency. Must have a thorough knowledge of food preparation and a high level of creativity; a minimum 5 years culinary experience in high volume environments; knowledge of sanitation procedures and the ability to develop recipes and specialty items. Must have strong organizational, communication and PC skills. Strong supervisory, P&L and catering experience required. Graduate from accredited culinary school is preferred. To Apply: Please submit your resume to Victoria Rodriguez via email at vrodri@dncc.com or via fax to: (716) 858-5101.

### [2007-09-29: Green Tree Country Club](#)

Green Tree Country Club is currently accepting resumes for the position of Executive Sous Chef The Club offers high volume a la carte dining and banquet services, operating from one central kitchen. Candidate must have a positive attitude and outgoing personality, trustworthy, with an excellent work record and an even temperament. The candidate's team skills must be readily identifiable. Requirements: culinary education with certificate, associates or bachelor's degree, or equivalent experience in culinary operations; working knowledge of all line stations; strong leadership and communication skills; knowledge of cost controls and menu development; creative drive for professional development. Primary responsibilities will be to direct, oversee and produce all of the club's banquets; develop and mentor staff; and assume charge of the kitchen in the Chef's absence. Attractive benefits package. The Club will pay customary fees associated with interviewing and will provide assistance with relocation. Salary range is \$40-55k. To be considered for this position email a resume, along with a cover letter and list of readily verifiable professional references to chef@greentreecc.com.

### [2007-10-02: Schnucks](#)

Position Description: Executive Chef/Production Manager  
Location: Schnucks O'Fallon Kitchen Hours: 45 plus per week  
Responsible for: Food production, quality control, cost control, and personnel in Schnucks kitchen including training and maintenance standards. Serves as a resource in development of new menu items. Develop and implement HACCP program. Job Duties: Supervision of all production functions, quality

assurance, assist in the development and testing of new recipes and products, assist in hiring and evaluations; Responsible for ordering, receiving, handling, and inventory of ingredients, supplies and finished product; Develop and implement HACCP standards; Hiring and training production associates; Projecting staffing needs, working with Personnel Department, interviewing, hiring, and training associates. Position Specifications: Specialized Education or Training Executive Chef 3-5 Years Assistant Chef / Sous Chef 3-5 Years Desired Working Experience Food preparation/production background 4-6 Years Managerial/supervisor responsibilities, quality control 2-4 Years Plant experience environment 1-2 Years Prior experience with USDA standards 1-2 Years e-mailto: MCarroll@Schnucks.com

### [2007-10-02: Schnucks](#)

Position Description: Assistant Production Manager  
Location: Schnucks O'Fallon Kitchen Hours: 50 per week  
Responsible for: Assist Executive Chef in food production, quality control, cost control, and personnel, including training and maintenance of standards, developing new menu items, administering HACCP and required record keeping. Job Duties: Supervision of production functions; quality assurance and food safety; assist in development and testing of new recipes and products; assist in hiring and evaluation of work force performance: ordering, receiving, handling, and inventory systems of ingredients, supplies and finished product; administer and maintain procedures and systems to achieve HACCP standards; Hiring and training of food production associates. Position Specifications: Specialized Education or Training Kitchen Production Management 4-6 Years Culinary School or Equivalent 2 Years NIFI Sanitation Course HACCP Certification Desired Working Experience Food Production Management 4-6 Years Food Service Management 4-6 Years e-mailto:MCarroll@Schnucks.com

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ACF CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS, INC.

5600 OAKLAND AVENUE  
ST. LOUIS, MO 63110 - 1393



"ON THE CULINARY CUTTING EDGE SINCE 1921"®

November

**Chef of The Year**

November 11, 2007

6:00 p.m.

The Coronado Ballroom

St. Louis, MO

Dinner and Dance

Come help us celebrate with 2007 Chef of the Year Chef Ted Hirschi and the Junior Chef of the Year, at the fabulous Coronado Ballroom.