Job Description Overview:

The Chef de Cuisine (CdC) oversees all aspects of the Back of the House at Boston Chops Downtown. The CdC creates, butchers, fearlessly leads and grows in a detail-oriented and challenging fast-paced environment. The CdC trains and assists in the Back of House operating aspects of Boston Chops Downtown. Working with the Boston Urban Hospitality Group, this includes the planning, organizing, training, and leadership necessary to achieve objectives in employee retention, guest service, and satisfaction, food/beverage quality, security, cleanliness, maintenance, and sanitation of an upscale steakhouse establishment.