



The RK Group is a large, reputable company with a fresh and upscale approach to catering & events. The RK Group is a San Antonio, Texas based company that operates in several locations and executes events all over the country.

The RK Group features Rosemary's Catering for food service operations and currently operates multiple locations throughout Texas and most recently in Louisville, Kentucky at the Derby Museum. We are seeking a skilled Executive Chef to lead and develop our culinary operations for KDM.

The Executive Chef will hire and maintain a skilled staff, from prep cooks to Sous chefs, that will help execute events. In addition to large private events, the Executive Chef will oversee daily food service out of the KDM café. Café supervision will include menu development, staff development, and execution.

The ideal Executive Chef will:

- Be experienced, resourceful, creative and energetic
- Have an ability to operate independently while following high company standards
- Have a comprehensive knowledge of cold and hot side food operations
- Possess a wide ranging knowledge of cooking techniques
- Be able to use their critical thinking skills for design and execution
- Have wide range of food knowledge, including different cuisines
- Be able to fully execute a wide range of food presentation-bring your best and work with us!

Responsibilities of the Executive Chef will include but not limited to:

- Monitor kitchen crew to ensure quality and presentation
- Provide direction and maintain daily SOP
- Menu planning and kitchen organization
- Maintain product organization and rotation
- Prep and plan catering events
- Recipe tracking, development and costing
- Scheduling staff
- Monthly inventory

- Strict adherence to cleanliness, maintain a minimum standard according to local, state, and federal laws
- Support staff in **ANY** form needed
- Maintain respectful rapport with co-workers and clients

The food service operation prerequisites for the Executive Chef include but not limited to:

- AT LEAST 5 years' experience in catering or banquet event service is a MUST  
\*\*\*Restaurant experience is a PLUS\*\*\*
- The ability to set and maintain action station sets for hot and cold (i.e. sauté and salad stations)
- The ability to lift, push, pull and carry 50 lbs.
- Maintaining a clean and efficient work space
- Managing a staff of 3 to 12 employees
- Running and overseeing buffet or reception station style food service
- Have any/all food certifications and/or registered with City or County

We have a great group that you would love to work with! We believe in making great food with every plate we serve. We are passionate about what we do and we would love to have someone that shares our passion! Come and see what we are all about!

Fluent in English required, Spanish is a plus!

Candidates will submit for a background check.

Salary range will be \$65,000-\$80,000.

We will contact applicants to setup interviews and are looking to hire as soon as possible. Please send resume as an attachment to [tjmueller@therkgroup.com](mailto:tjmueller@therkgroup.com). Thank you for your interest!