

Application for Advancement

Head Chef Self Assessment

Once you've completed your self assessment, please submit it to your staffing manager. Assessments will be reviewed by your staffing manager and then submitted to the event planners for a full evaluation. Please note, that if your evaluation is approved, we cannot guarantee you will be eligible for promotion until a spot for that position becomes available.

CATEGORY	EMPLOYEE	DIRECT SUPERVISOR
Experience		
<ul style="list-style-type: none"> Has worked a minimum of 12 TFS Events as a Culinary II Has worked a minimum of 3 events with seated, multi-course, individually plated meals Has worked a minimum of 3 events with action stations Has worked a minimum of 3 events with passed HDs Has worked a minimum of 3 events with buffet or family style service Has successfully expedited 2 events with plating lines 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Culinary Skills		
<ul style="list-style-type: none"> Has advanced knife skills Can ensure proper cookery on proteins and vegetables, utilizing a range of techniques Tastes everything and elevates every dish Able to identify creative solutions and work-arounds for any given heating/cooking scenario. Able to adapt and innovate if typical method/equipment not available Can compose HDs and dishes according to instruction, and can innovate new methods when necessary Confident cooking to temp in a hot box 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Onsite Logistical Skills		
<ul style="list-style-type: none"> Demonstrates understanding and execution of staff planning and logistics Knows fire safety requirements (difference between extinguishers and their purposes). Fire equipment set-up and breakdown knowledge (hot boxes, cassettes, chaffers, steamer baskets). Understands fire department requirements for kitchen set-up, understands the basics of what might be covered in a fire marshal walk-through Understanding of equipment and electrical needs for specific equipment Knows how to dispose of sterno and how to handle before disposal Demonstration of Kit knowledge: What kits exists, what do they look like? What are they for? Can direct station set-ups to AHC and Culinary 2's: tables, risers, floor mats, linens, station mis, electrical/flame equipment, sanitation kits Can direct set-up and breakdown of plating line: tables, risers, linens, chaffers, hot boxes, plates, heat lamps, etc Understands breakdown organization and procedure, including separating trash and linens, organizing dirty and clean items, separating rentals from TFS-owned items Understands how to properly stage and pack trucks 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Onsite Execution Skills		
<ul style="list-style-type: none"> Can manage several action stations and supervise their execution. Follows timelines, delegates tasks, understands event flow, up on time, communicates effectively with EM and client, ensures quality and portion control Designs and manages support stations (station supply, passed hd's, etc.) Expedites a plating line effectively Demonstrates Recology protocol understanding & can set up trash bins. Takes proactive action to ensure these are set up properly at events. Demonstrates safe lifting techniques and ensures that peers do the same 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Work Ethic & Attitude		
<ul style="list-style-type: none"> Understands and demonstrates constant respect for onsite hierarchy (EM>FM=HC>AHC). Serves as best resource possible to event manager and culinary staff Takes direction from leads in a positive manner and applies that direction Exudes positivity and a "Can-Do" attitude, even in the face of difficulty Demonstrates a "What can I do next?" attitude Asks relevant questions and demonstrates a curiosity to learn Embodies adaptability when event changes occur Extremely hospitality-minded and exhibits impeccable commitment to service. Positive, outgoing, and eager to provide guests with a great interpersonal experience as well as a culinary one. Understands the importance of leaving a space (venue or home) cleaner than we found it Embodies a constant sense of urgency and adaptability regarding fluctuating timelines Consistently shows up to shifts on time Consistently adheres to uniform, is well-groomed and professional in every instance Understands and adheres to TFS Handbook Policies 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Leadership		
<ul style="list-style-type: none"> Leads by example. Able to delegate, but willing to jump in wherever needed Leads by teaching, modeling, and inspiring, rather than demanding Remains calm and speaks to peers and supervisees respectfully, even in busy moments or stressful situations Understands how to manage different people differently Inspires excellence in others 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>