**William Chris Director of Culinary Experiences**

**Position Objective:**

“To share a piece of our world.” You encourage and drive a wine and food focused culture. You inspire our guests and our team to think differently about food and consciously of what we consume. You run our entire food program, host supper clubs, quarterly dinners, event food pairings, private experience food options, corporate event food, family meals (for staff), and our garden program.

**Duties/Responsibilities:**

Department Operations

* Maintain day-to-day tasting menu small bite offerings and expand to include seasonal options.
* Maintain and confirm production and storage standards of quality food and a clean, safe, efficient working environment.
* Develop on-site garden to provide ingredients to the food program and on-site dinners.
* Partner with and source from local farmers for produce and protein.

Experiences & Events

* Develop and maintain on-going supper club program.
* Plan, prepare, and execute dinner menus for annualized dinner events for up to 80 people.
* Engage with guests during events, dinners, and elevated tasting experiences.

Training & Collaboration

* Train and develop tasting room staff on cheese plates and all small bite plates including preparation, delivery, and explanation.
* Partner with the Director of Education and Experiences to develop Wine and Food Pairing tasting experiences.
* Encourage a better understanding of wine as food, and wine with food.
* Prepare food and wine pairings as needed by the tasting room and wine club for wine collateral

Metrics & Data

* Maintain documented recipes of existing and past food items.
* Track inventory, manage waste, establish cost saving measures and order supplies as needed to include vendors that may be used by other departments.
* Maintain accurate costing of food based items and monitor profitability of all aspects of our food and culinary program.
* Business acumen and awareness of consequences of decisions and how they impact profitability.

Staffing & Leadership

* Hire, train, coach and lead members of the culinary team as needed, including prep help and presentation staff.
* Effectively communicate across the company.
* Must be flexible with scheduling and understanding and present for peak times of business and events.