

Lark Creek Restaurant Group seeks skilled chef for Yankee Pier at SFO Terminal 3.

Yankee Pier is a small restaurant specializing in sustainable seafood and farm-to-table seasonal cuisine. This is a very hands-on, working chef position. It is the perfect opportunity to get into a stable, progressive restaurant group with high standards from the culinary to business side with room for growth. Lark Creek Restaurant Group is a growing restaurant company that operates 14 restaurants. www.larkcreek.com

Qualifications:

- Minimum 2 years kitchen management experience
- Must be computer literate, and comfortable with kitchen business concepts - food cost, labor cost, safety and ordering.
- Must love seafood
- Needs to understand the difference between good and great and be willing to put in the extra effort to get there
- Good interpersonal skills and diplomacy is necessary for balancing the union environment
- Must be energetic and not scared of hard work.

We offer a great work environment, competitive salary, achievable bonus, health, dental, and life insurance, paid vacation, sick leave and dining discounts. EOE

Please send your resume and salary history in confidence