

Open Positions

Chef de Cuisine

Davenport Grill, Mid-Michigan's premier fine dining and banquet facility.

Required: (Work) Minimum of 7 years experience as a Chef de Cuisine, primary experience in French Cuisine in fine dining and banquet facility(s). Must have a minimum of 1-2 years experience working as a Chef in a restaurant or banquet located in France. (Education) C.A.P. Certificate of Professional Aptitude-Cuisine; B.E.P. Diploma of Professional Education-Cuisine; Hotel, Restaurant and Catering Management School degree from the Southeast Region of France. Responsibilities include overseeing all kitchen functions to include but not limited to; staff, food preparation and cooking activities. Qualified candidates may submit their resume with salary requirements to: HCC, Human Resources Department, 6200 State Street, Saginaw, Michigan 48603 EOE.