

Restaurant Sous Chef

POSITION SUMMARY:

Our restaurant is searching for a creative and motivated sous chef to join our talented kitchen team. Our ideal candidate is a creative professional who is willing to participate in creating delicious seasonal menus and meal designs. The restaurant Sous Chef works alongside head chef to manage daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness, and monitoring ordering and stocking.

ESSENTIAL JOB FUNCTIONS:

1. Works closely with the Executive Chef and the other members of the kitchen staff to ensure exceptional food presentation and plating are of the highest quality
2. Leads kitchen team in chef's absence
3. Assists head chef with development of new menu options based on seasonal changes and customer demand.
4. Provides guidance to kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating
5. Ensure efficient, cost-effective operation and profitability of food production maximizing product and employee labor to achieve food and labor cost goals.
6. Butcher, braise, grill and saute primal cuts of meat
7. Oversee storage, stocking and sanitation procedures. Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
8. Works with head chef to maintain kitchen organization, staff ability, and training opportunities
9. Ensures that all equipment is clean and in proper working condition. Ensures kitchen personnel are trained in best cleanliness and sanitation practices
10. All other duties as assigned by management

JOB QUALIFICATIONS:

1. High school or GED equivalent required, formal culinary training or associate degree in culinary arts preferred
2. Minimum 2-5 years cooking experience in a fine dining environment with experience in a culinary leadership role.
3. Extensive food and beverage knowledge
4. Ability to work under pressure
5. Strong verbal and written communication skills in English
6. Must be willing to work a variety of day/night and weekend shifts.

LICENSE OR CERTIFICATION:

1. Food Handlers Permit

GROOMING:

All employees must maintain a neat, clean and well-groomed appearance (specific standards available). Uniforms for this position will be provided.

PHYSICAL REQUIREMENTS

1. Sitting occasionally, backed chair, complete paper work
2. Continuous standing, walking, reaching above the shoulder, bending, pushing, pulling, carrying, and lifting.
3. Climbing occasionally on stairs or stepladders
4. Will be required to lift 50lbs

ENVIRONMENTAL SETTINGS

1. Ability to work in a high temperature work environment
2. Safety requirements, adhere to company property and department safety standards and procedures
3. Exposures to cleaning chemicals
4. Operation of equipment, tools, vehicles.

OTHER:

Due to the cyclical nature of the hospitality industry, employees may be required to work varying schedules to reflect the business needs of the Hotel.

