Chacutier

Job Description:

The **Chacutier** is responsible for developing recipes and producing sausages for the establishment. They have specialty knowledge in understanding the ratios of amounts of meat to fat, and which meats and which fats pair best to make savory and sweet sausages. They also have a broad knowledge of seasonings and alternative pairings, such as adding fruits to sausages. Chacutiers mix ground meat with special spices and herbs with which they fill natural or synthetic casings. They can work in restaurants or hotels. The work environment might be quite different depending on where a chacutier works, but the work always requires grinding and mixing meats with fats and seasonings.

Job Responsibilities:

* Sets up the chacutier station.
* Cuts meats and fats for grinding
* Grinds meats and fats
* Seasons and prepares meat for casing feeding
* Stores certain meats and poultry at the appropriate temperatures in the appropriate containers or wrappings
* Works closely with the butcher chef to prepare meats
* Distinguishes fresh meat and poultry from unfresh
* Make sure that all food is of the highest possible quality
* Mixes fillings in proper ratios for optimal flavor
* Covers, dates and neatly stores all meat and poultry
* Cleans and sanitizes the work station and equipment
* Feedings filling into casings making appropriate and consistent length links
* Sets up, maintains and breaks down prep station.
* Notifies Head Chef in advance of all expected shortages.
* Report to work in uniform at posted scheduled times.
* Ensures that work station and equipment are clean and sanitary.
* Adheres to state and local health and safety regulations.
* Maintains neat professional appearance and observes personal cleanliness rules at all times.
* Maintains safety and security in work station.
* Assists with other duties as instructed by the Head Chef and Executive Head Chef.
* Inform supervisor of any items that were unfinished before service.
* Properly store all food, which must be covered, dated and rotated on a daily basis to ensure proper portion control and quality.
* Follow all safety procedures for operating and cleaning all machinery at all times.
* Check in with Head Chef at the beginning of shift for instructions.
* Keep par stocks at proper levels. Increase or decrease production as necessary.
* Inform management of any problems concerning food quality or production control.
* Follow “Clean as you work” policy; responsible for sanitation and cleanliness of station at all times.
* Maintain high standards of quality and appearance for all food prepared and served.
* Wear clean uniform at all times.
* Attend all kitchen employee meetings.
* At the end of the shift, clean entire station, including reach-ins, shelves and stable.
* Return all unused food to walk-in onto proper shelf
* Check-out with Head Chef at end of shift
* Keep walk-in clean and organized at all times.
* Clean any kitchen equipment used immediately following its use.
* Must be able to work weekends and holidays as well as overtime.
* Perform other duties as assigned.

Job Qualifications:

* Associates in culinary arts or diploma from accredited culinary institute required
* Bachelors in culinary arts or related field preferred
* Experience as a Chacutier

Opportunities as a Chacutier are available for applicants without experience in which more than one Chacutier is needed in an area such that an experienced Chacutier will be present to mentor.

Job Skills Required:

* Working knowledge of the fundamentals of cooking.
* Working knowledge of knives and knife skills.
* Working knowledge of kitchen equipment such as grinders, mixers and feeders.
* Knowledge of how to make sausages and understanding of meat to fat ratios
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Ability to spot and resolve problems efficiently
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks
* Able to quickly memorize complex or multiple orders