Chef de Nuit

Job Description:

The Chef de Nuit is the chef on duty during the night. The Chef de nuit takes over when the main kitchen staff leave for the day. Depending on the establishment and the volume on demand, there may be multiple kitchen staff on nights, or just one main chef. Again, depending on the establishment and the volume, this Chef de nuit may be on the full night or “on call” when order comes in. The Chef de nuit is present for service during the off hours of the late night and early morning, and is responsible for all the work when the normal brigade has gone off duty.  This system is used in most of places where overnight service is given.  The chef de nuit must make sure that he has all the necessary facilities and that the correct mis-en-place is left by Chef de Partie before they go off duty.

Job Responsibilities:

* Fulfill orders from patrons during the night shift
* Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces) as needed
* Assure that each item is cooked to the guest’s specifications
* Garnish each dish properly
* Maintains a clean and sanitary work station area
* Ensure that food comes out in high quality and in a timely fashion
* Assumes responsibility for quality, food safety/sanitation and timeliness of products served
* Maintain a positive and professional approach with coworkers and customers
* Perform other related duties as assigned by the management staff

Job Qualifications:

* Bachelors in culinary arts or diploma from accredited culinary institute required
* Maters in culinary arts or related field preferred
* Experience as a chef de nuit

Opportunities as a chef de nuit are available for applicants without experience in which more than one chef de nuit is needed in an area such that an experienced chef de nuit 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
* Ability to cook
* 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