Dim Sum Chef

Job Description:

A **Dim Sum Chef** is a highly specialized component of Japanese cuisine that is as much artistry as it is cooking. Professional dim sum chefs require specialized training that stands alone, or augments general culinary arts education. They use various folding techniques to prepare dim sum. They also create the dim sum fillings to provide various flavor experiences. Dim sum has become a mainstream feature at restaurants and supermarkets, where it may be prepared on site by dim sum chefs. Because the role of dim sum chef is specialized, the skill set they need to succeed in the field differs from other culinary positions.

Job Responsibilities:

* Reports directly to Executive Chinese Chef.
* Responsible for the implementation, development and smooth opening of the Dim Sum Kitchen Operation.
* Ensures that the Dim Sum Kitchen is managed efficiently and according to the established concept statements.
* Organize food production in a cost effective and hygienic manner.
* Prepare menu in accordance with quality, availability and seasonality ingredients and ensure market lists are completed on a daily and weekly basis.
* Assist in formulating, coordinating and supervising all menu planning and implementation in the Dim Sum Kitchen.
* Ensure food standards and presentations are maintained and continuously improved.
* Together with Executive Chef be responsible for training and discipline of all kitchen colleagues involved in making dim sum.
* Constantly strive to improve operating procedures.
* Identify opportunities for improving the efficiency of the operations that will benefit our guests.
* Identify opportunities for reducing costs without affecting the level of service or product received by our guests.
* Propose, and initiate when approved, new services and products for guests.
* Assists in developing Standards & Procedures.
* Sets up the food station.
* Prepares and cooks all foods when ordered.
* Ensures proper plating and portion size
* Sets up and sees that the station is ready to serve fifteen (15) minutes prior to dinner service.
* Make sure that all food is of the highest possible quality before leaving the window.
* Overseeing see that all food prepared is of consistently high quality and that portions are consistently controlled.
* Cleans and sanitizes the dim sum station.
* Sets up, maintains and breaks down prep station.
* Notifies Head Chef in advance of all expected shortages.
* Reports 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 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 steam table.
* 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.
* Prepare authentic and creative pasta and risotto dishes while maintaining quality standards
* Strive to develop high quality, innovative and original pasta menu offerings for our guests
* Train and develop other culinary team members on the art of pasta making
* Assist with tasks from Sous Chef, Chef and/or General Manager
* Develop and follow recipes, portion controls and presentation specification as set by the restaurant
* Assist in food inventory and control while properly receiving and storing delivered items
* Clean food prep areas, equipment, utensils and strictly adhere to sanitation, food safety, hygiene, and other health and safety guidelines
* Other duties or responsibilities as assigned or required

Job Qualifications:

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

Opportunities as a Dim sum chef are available for applicants without experience in which more than one Dim sum chef is needed in an area such that an experienced Dim sum chef 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 fold dim sum in various forms
* Knowledge of dim sum doughs and how to prepare the doughs
* Willingness to switch roles to accommodate the needs of the kitchen
* Ability to cook in a variety of disciplines
* Knowledge of meat and poultry procurement.
* 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