Friturier Chef

Job Description:

The **Friturier** **Chef** is in charge of any foods that must be cooked in oils or other animal fats - from meats to potatoes to vegetables. They are experienced in knowing how long to fry foods to ensure the foods are no overcooked or undercooked, and are cooked to the customer’s request. They may be responsible for preparing the seasoning for coating foods before frying, as well as batters for coating foods for frying.

Job Responsibilities:

* Report to work in uniform at posted scheduled times.
* Sets up the friturier station.
* Friturier all foods when ordered.
* Prepares coatings and batters and accompanying garnishes for all friturier menu items.
* Set-up and see that friturier 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.
* Covers, dates and neatly stores all seasonings and batter ingredients
* Cleans and sanitizes the fry station.
* Sets up, maintains and breaks down prep station.
* Ensures oils and fats are not expired
* Ensures oils and fats for frying are at the correct temperature for the type of frying that is to be performed
* Dispose of used oils and fats in accordance with health department regulations
* Notifies Sous Chef in advance of all expected shortages.
* 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 Sous Chef and Executive Sous 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 Sous 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 Sous 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:

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

Opportunities as a friturier chef are available for applicants without experience in which more than one friturier chef is needed in an area such that an experienced friturier 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 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