Rotisseur Chef

Job Description:

The **Rotisseur** **Chef** is responsible for savouries and carvings in a restaurant, hotel or other fine dining establishment. Foods to be roasted cover a wide range of poultry, game and meat include the baking or pies, the joints poultry and game to be cooked by the Rotisseur are given the basic preparatory treatment (plucking, preparation etc.) for the oven in the larder by the butcher or poulterer.  Sometimes a commis from the roast corner may help clearing the trussing of poultry of dissection trimming and trying of joints of butchers meat.  The roast corner is located in the main stove section and all the necessary cooking apparatus for roasting, for deep-frying, and for finishing of savouries under the salamander are grouped together and make this section of the hottest. Sometimes the rotisseur manages the grill and fryer as well.

Job Responsibilities:

* Sets up the rotisseur station.
* Prepares and cooks all foods when ordered.
* Carves prepared roasts for plating
* Procures all meats for the restaurant in collaboration with the executive chef and boucher
* Seasons and prepares meat for roast
* Stores certain meats and poultry at the appropriate temperatures in the appropriate containers or wrappings
* Works closely with the boucher chef to prepare and roast meats
* Marinates meats for roasting
* Distinguishes fresh meat and poultry from unfresh
* Sets up and sees that rotisseur 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 meat and poultry
* Cleans and sanitizes the meat station.
* Sets up, maintains and breaks down prep station.
* Notifies Sous 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 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 rotisseur chef

Opportunities as a rotisseur chef are available for applicants without experience in which more than one rotisseur chef is needed in an area such that an experienced rotisseur 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 roast meat and poultry
* 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