Junior Chef

Job Description:

Junior chefs are novice chefs who work to support a station chef in a commercial kitchen. They perform cooking, prep, cleaning, delivery, and other support duties as instructed by the station chef. Junior chefs help ensure that a kitchen’s operations run smoothly while gaining experience from seasoned chefs. They assist different chefs as the kitchen needs and at the discretion of the station chef. Even though it's an entry level job, the junior chef has lots of responsibilities that increase as the junior chef gains more experience.

Job Responsibilities:

* Monitors kitchen equipment and reports issues to superiors
* Continually develops culinary knowledge to produce high-quality meals
* Measures, mixes, and prepares meal ingredients, sauces, and seasonings
* Washes, chops, and cuts fruit, meat, and vegetable items
* Assesses inventory and requests resupply when necessary
* Plates meal items under the station chef’s supervision
* Disposes of spoiled items and adheres to sanitation policies
* Marinates meats and vegetables for cooking
* Distinguishes fresh meat and poultry from unfresh
* Sets up and sees that roaster 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 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 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.
* 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 junior chef

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