Poissonnier Chef

Job Description:

The **Poissonnier** **Chef**, also known as the fishmonger, is responsible for the preparation of all fish dishes in the kitchen - acquiring fresh fish on a daily basis from local fishermen or other merchants, and bringing in non-local catches to supplement the menu. They are also responsible for procuring shellfish and other seafood such as oysters, clams, lobsters, and shrimp, among others. They store, clean, filet, shuck fish and seafood in preparation for serving menu items.

Job Responsibilities:

* Report to work in uniform at posted scheduled times.
* Sets up the poissonnier station.
* Prepares and cooks all foods when ordered.
* Procures all fishes and seafood for the restaurant in collaboration with the executive chef
* Cleans, filets and prepares fish for menu items
* Stores certain fishes and seafoods at the appropriate temperatures in the appropriate containers or wrappings
* Distinguishes fresh fish and seafood from unfresh
* Set-up and see that poissonnier 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 fish and seafoods
* Cleans and sanitizes the fish station.
* Sets up, maintains and breaks down prep station.
* 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 poissonnier chef

Opportunities as a poissonnier chef are available for applicants without experience in which more than one poissonnier chef is needed in an area such that an experienced poissonnier 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 fish and prepare shellfish
* Knowledge of fish and seafood 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