Saute Chef

Job Description:

The saute cook works at the kitchen's range, preparing meats, poultry, fish and vegetables as needed to meet the restaurant's orders. In many cases, the saute chef also prepares sauces to order in the same pans, removing the meat or vegetables and "deglazing" the hot pan with wine, stock or another liquid to capture the browned cooking juices with their rich flavors. This is why the saucier traditionally handles saute duties in fine restaurants. The Saute Chef may also be responsible for certain friturier dishes.

Job Responsibilities:

* Report to work in uniform at posted scheduled times.
* Sets up the sauté station.
* Sautés all meats on the menu when ordered.
* Prepares sauces and accompanying garnishes for all sautéed menu items.
* Set-up and see that sauté 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. Food tickets are complete and out in a timely manner.
* Covers, dates and neatly stores all meats, poultry, seafood and other food items.
* Cleans and sanitizes the sauté 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 saute chef

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