Sous Chef

Job Description:

The **Sous Chef** is second in command to the executive chef. They are responsible for all aspects of the kitchen such as menu plans, operations, recipes, financial responsibility, portion and inventory control, food quality, and employee supervision. They are in direct supervision of the day-to-day operations of the kitchen during restaurant hours, ensuring the kitchen is running smoothly to get correct orders and well prepared food out to customers. The Sous Chef may provide training and hands-on management of the kitchen staff. A few of the main duties of an executive sous chef are monitoring the quality of the food, following all food safety regulations, and coordinating the entire kitchen. They may have a role in interviewing new staff, and making termination recommendations to the executive chef.

Job Responsibilities:

* Plan and direct food preparation and culinary activities
* Estimate food requirements and food/labor costs
* Supervise kitchen staff’s activities
* Arrange for equipment purchases and repairs
* Recruit and manage kitchen staff
* Rectify arising problems or complaints
* Give prepared plates final approval
* Perform administrative duties
* Work with owners to present their vision of the restaurant and menu
* Comply with nutrition and sanitation regulations and safety standards
* Train new staff
* Ensure food preparation is up to standards
* Resolve issues that arise quickly and professionally
* Prioritize actions and keep kitchen running smoothly
* Maintain a positive and professional approach with coworkers and customers
* Coordinate and collaborate with general manager and other executive staff.

Job Qualifications:

* Bachelors in culinary arts or diploma from accredited culinary institute required
* Masters in culinary arts or related field preferred
* Experience as an sous chef

Opportunities as a sous chef are available for applicants without experience in which more than one sous chef is needed in an area such that an experienced sous 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 like cryovac, slicing machine, juicer, small wares etc.
* 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
* Capable of delegating multiple tasks
* Communication and leadership skills
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* Ability to use a computer based menu ordering system
* 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