



# Sous Chef

We are looking for a professional Sous Chef to be the second in command in our kitchen, following our Executive Chef's specifications and guidelines. The successful candidate will employ their culinary and managerial skills in order to play a critical role in maintaining and enhancing our customers' satisfaction.

## Responsibilities

- Help in the preparation and design of all food and drinks menus
- Produce high quality plates both design and taste wise
- Ensure that the kitchen operates in a timely way that meets our quality - standards
- Fill in for the Executive Chef in planning and directing food preparation when necessary
- Resourcefully solve any issues that arise and seize control of any problematic situation
- Manage and train kitchen team, establish working schedule and assess team's performance
- Order supplies to stock inventory appropriately
- Comply with and enforce sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

## Requirements

- 3+ years of experience as a Sous Chef
- Understanding of various cooking methods, ingredients, equipment and procedures
- Excellent record of kitchen and team management
- Accuracy and speed in handling emergency situations and providing solutions
- Familiar with industry's best practices
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- BS degree in Culinary science or related certificate would be a plus