Sous Chef Job Description Sample

Our busy Americana restaurant is looking for a Sous Chef to support the head chef and their team in all food service operations. In this role, you will serve as the right arm to the culinary head of the team; regular administrative duties will include hiring and disciplining staff and scheduling shifts.

You will be responsible for menu development and food prep for lunch and evening dining. You will assist in the delegation of tasks to produce food to fulfill the menu. During your shift, you will actively cook, serving in a variety of stations as needed. You will be an excellent troubleshooter, able to correct problems on the line so that production can continue efficiently.

You will participate in food rotation, inventory, and ordering. You will be responsible for keeping on top of the latest health and sanitation rules and help ensure they are followed to the letter of the law. Together, our goal is produce delicious meals as part of the fine dining experience our establishment is known for.

You will have a culinary degree and at least three years’ experience. You will have an excellent working knowledge of all cooking concepts, best practices, and procedures.

Responsibilities

* Assists the head chef in whatever is necessary to keep the kitchen running smoothly.
* In charge of a kitchen food production line when the head chef is absent.
* Hires, trains, and provides instruction to kitchen staff.
* Food prep, menu preparation, and oversight of various kitchen tasks.
* Food inventory, rotation of food products, and ordering of supplies.
* Maintaining cleanliness and all health standards in a kitchen.
* Ensures customers are served promptly and well.
* Carries large, heavy trays of food.
* Cooking over hot stoves and fryers.
* Kitchen clean up.
* Staff scheduling and a variety of staffing/administrative tasks.

Required Skills

Educational

* High School Diploma or General Education Diploma (GED) required.
* Additional certifications are desirable.

Technical

* Culinary skills with an extensive menu of recipes.
* Can operate dangerous kitchen equipment safely.
* Understands the art and science of cooking.
* Strong troubleshooting skills that allow the Sous Chef to correct line problems in order to keep food production successful.
* Thoroughly understands local health and sanitation rules.
* Hiring and managing staff.
* Able to walk freely and stand for long periods without discomfort.
* Able to lift heavy bags of produce or full pots of liquids.
* Able to count and do basic math.

Communication/Organizational

* Loves the art of food preparation.
* Able to delegate tasks.
* Very clean and neat with high personal hygiene standards.
* A strong communicator.
* Able to break a menu item into the component parts necessary to complete the dish in a kitchen food assembly line.
* Organized and methodical.
* Able to handle a stressful food production environment.

Benefits

* This position is hourly.

How to Apply

* Apply by forwarding your resume along with a cover letter.