

Employee Requisition Form

Position to Be Filled: Sous Chef

Purpose: Responsible for timely and quality preparation of all food products served throughout the facility and its' functions. Coordinates the culinary staff ensuring menu specifications and cost controls are met. Must maintain the highest in quality standards and ensure compliance with food specifications and acceptable production methods by kitchen staff and self.

Required Qualifications / Essential Duties:

- Provide support and instruction to staff on methods and procedures for preparing items for the Food and Beverage Venues and events
- Provide for a highly competent staff of cooks by selecting, training, appraising, and motivating personnel
- Ensure food preparation meets the quality standards for eye appeal, texture, color, temperature and taste by following specifications, guidelines and recipes including established portion controls
- Order, set-up and restock all supplies as needed.
- Carve meats, portion food on serving plates, and a variety of other food service functions.
- High School Diploma or GED
- Minimum of 2 years experience in a high volume fast paced kitchen serving a variety of Cuisine with at least 1 year experience as Lead Cook or Kitchen Supervisor.
- Education in Culinary Arts helpful
- Strong knowledge of food presentation, technology and preparation methods
- Knowledge of Hygiene regulations, safety regulations and nutrition
- Good organizational skills

Reports To: F/B Assistant Manager and Chef De Cuisine

Starting Rate of Pay: D.O.E

Approximate Hours: 40

Date Needed: ASAP

Filling Deadline: Open Until Filled

Recruitment Representative
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Date Posted