



Employee Requisition Form

Position to Be Filled: Sous Chef

Purpose: : Responsible for monitoring for timely and quality preparation of all food products served throughout the Tachi Palace Casino Resort facilities and its functions.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Coordinates the culinary staff ensuring menu specifications and cost controls are standards and ensure compliance with food specifications and acceptable productions methods by kitchen staff and self.
- Provide for first-class service to the guest of The Tachi Palace Casino Resort.
- Provide support and instruction to staff on methods and procedures for preparation items for the food and Beverage Venues and events.
- Supervise the Food and Beverage Culinary staff to ensure that smooth operations of the kitchen during all hours of business.
- Make use of progressive disciplinary action plan as necessity dictates.
- Ensures food preparation meets the quality standards for eye appeal, texture, color and temperature and taste by following specifications, guidelines and recipes including established portions controls.
- Order, set-up and restock all supplies as needed.
- Study and pass the SERV Safe food handler's course.
- Follow all Health and Safety regulations.
- Communicate professional and effectively with other cooks and wait staff to insure prompt and complete customer service.
- Comply with all departmental policies, procedures, and directives.
- Properly trains team members.
- Monitors associate's performance during their shift. Providing coaching and counseling when necessary.
- Complete and issue performance reviews.
- Ensure compliance with all safety, health, and environmental policies, procedures, and regulations within the department.
- High school diploma or general education degree (GED) required.
- Education in Culinary Arts helpful.
- 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.
- Strong knowledge of food preparation, technology, and preparation methods.
- Knowledge of hygiene regulations, safety regulations, and nutrition.

Reports To: Chef De Cuisine

Approximate Hours: Full-Time

