



SOUS CHEF

Responsible for food preparation and general kitchen sanitation. Must have advanced knowledge of kitchen equipment, including knife handling. Responsible for day-to-day supervision of hourly kitchen staff. Must be able to read and call all incoming tickets. Must maintain a neat and professional appearance and manner

PRINCIPAL DUTIES AND RESPONSIBILITIES

- Responsible for prep work of main kitchen and associated kitchens, including AM line and PM line
- Responsible for cooking and plating all orders
- Responsible for cleanliness of entire kitchen
- Must monitor inventory at all times and report items that need to be reordered
- Responsible for receiving incoming food orders and rotating stock
- Responsible for maintaining a clean uniform
- Other duties as assigned

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED

- Knowledge of kitchen sanitation
- Advanced knife handling skills
- Advanced math and reading skills
- Ability to lift over 50 pounds on a regular basis
- Ability to measure ingredients accurately
- Advanced knowledge of kitchen equipment
- Ability to understand and carry out directions

REPORTING RELATIONSHIP

Reports to Executive Chef

UNIFORM ITEMS REQUIRED TO BE PURCHASED BEFORE ARRIVAL

- Non-skid sole shoes