



**Job Title:** Sous Chef

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## **JOB DESCRIPTION**

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### **Sous Chef**

**Summary:** Works alongside head chef to manage daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness, and monitoring ordering and stocking. Provides meal quality and consistency by following designated recipes. To ensure success you will ensure your team delivers high-quality, cost-effective dishes promptly. Top candidates are creative, service-oriented, and level-headed.

Full-time with weekends included.

Pay: \$30K-59K, Commensurate with experience.

Online Application Only.

Important: Attach Cover Letter & Resume or CV.

Complete Entire Application (incomplete will not be considered)

No phone calls please.

### **Supervisory Responsibilities:**

- None.

### **Duties/Responsibilities:**

- Leads kitchen team in chef's absence
- Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating
- Oversees and organizes kitchen stock and ingredients
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
- Keeps cooking stations stocked, especially before and during prime operation hours
- Hires and trains new kitchen employees to restaurant and kitchen standards
- Manages food and product ordering by keeping detailed records and minimizes waste, plus works with existing systems to improve waste reduction and manage budgetary concerns
- Supervises all food preparation and presentation to ensure quality and restaurant standards
- Works with head chef to maintain kitchen organization, staff ability, and training opportunities
- Verifies that food storage units all meet standards and are consistently well-managed
- Assists head chef with menu creation

**ROBERTS**

**JOSEPH**

**STAFFING**

- Coordinates with restaurant management team on supply ordering, budget, and kitchen efficiency and staffing

**Required Skills/Abilities:**

- Strong knowledge of cooking methods, kitchen equipment, and best practices.
- Good understanding of MS Office and restaurant software programs.
- Teamwork-oriented with outstanding leadership abilities.
- Excellent communication and interpersonal skills.

**Education and Experience:**

- Bachelor's degree in Culinary Science or relevant field.
- A minimum of 2 years' experience in a similar role.

**Physical Requirements:**

- Can stand or sit for prolonged periods of time.
- Being able to work through warm/cold environments with no impediments to performance.
- Being able to bend at the knee or waist.
- Be able to lift up to 25+/- lbs.

**Other Duties:**

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee for this job. Duties, responsibilities, and activities may change at any time with or without notice.