

Sous Chef

Job Description

Select, train, evaluate, lead, motivate, coach, and discipline all employees in the Kitchen's food production area to ensure that established cultural and core standards are met.

Assist in the planning and development of recipes and ensure the correct preparation and presentation of a consistent level for all food items prepared through production and demonstration.

Control labor and operating expenses through effective scheduling, budgeting, purchasing decisions, and inventory control.

Ensure that sanitation standards as set forth by the restaurant, local, state, and federal regulations are in compliance as well as the cleanliness and organization of the kitchen.

Maintain control systems which will assure quality and portion consistency, monitor food shipments to ensure they meet established purchasing specifications as well and foster an awareness of the importance of food preparation and quality.

Communicate with employees and managers to ensure operational needs are met as well as conduct and attend regular operational meetings to ensure effective coordination and cooperation between the whole restaurant

Comply with Merrimans' Work Rules and Standards of Conduct.

Work harmoniously and professionally with employees and other management

Maintains a high degree of cleanliness throughout the work area including reach-in and walk-in boxes

Assist with banquets and special event menu, production and prep when needed

Assist to the disposition of left-over food items

Checks supplies of needed food items for shortages of items to be produced on a given day

Ensures the cleanliness, sanitation, and safety in the kitchen and work areas while minimizing waste and maximizing cost/production ratio

Performs additional duties as assigned

Job Requirements

Experience in a high-volume restaurant

Must have working knowledge of basic cold food preparation and sanitation standards as well as the operation of kitchen equipment

Cold food preparation experience

Desire to lead, coach and mentor

Ability to work in a team environment

Ability to multi-task and adapt quickly to change

Ability to clearly communicate both verbally and written. Must be able to read, write and speak the English language sufficient to understand menus, special promotions, record orders, answer the phone and communicate with coworkers and guests

Ability to manage, organize relevant data by operating office equipment including pos, computer, Xerox machine, calculator and telephone.

Knowledgeable in Microsoft Word, and Excel

Some travel is required for training, conferences, and special events

Ability to supervise, demonstrate and expedite in various kitchen production areas

Continuous standing to supervise, demonstrate and expedite in various kitchen production areas

Three to five years previous experience in a culinary/food & beverage line position, or four to five years in a supervisory or assistant manager position

3 years previous experience in similar capacity in fast paced luxury environment

- Successful candidate must possess legal work authorization in United States