**Sous Chef Job description**

Job brief

The Sous Chef is responsible for planning and directing food preparation in a kitchen. This will involve a large degree of supervising other kitchen staff. As assistant to the Executive Chef, the Sous Chef will help with menu planning, inventory, and managing of supplies. Also aid in making sure the kitchen is up to safety standards and that staff are obeying sanitation rules. During mealtimes, it is important that the Sous Chef be quick on his/her feet and be able to make smart decisions instantly. The Sous Chef is responsible for staff scheduling and discipline, when necessary.

**Responsibilities**

• Comply with Standards of Service and assists in assuring the same from all kitchen employees.

• Assists in manage a day-to-day operation of the kitchen, coordinate food production schedules and ensure highest level of food quality, taste and presentation.

•Participate in actual food preparation, produce food consistently high quality, taste and presentation and expedite during peak meal periods as needed.

•Control food cost by assisting in training kitchen staff on the proper methods of food preparation and handling, by training kitchen, restaurant and steward employees on how to handle leftover food items.

•Ensures that all kitchen employees consistently adhere to uniform, grooming and appearance standards.

•In conjunction with the Executive Chef & Chef de Cuisine, establish goals for the kitchen, anticipate and resolve problems concerning all facets of the kitchen, anticipate trends, enact approved profit-oriented and cost saving ideas/activities.

•Establish and require strict adherence to health department and food handling guidelines.

•In conjunction with the Executive Chef and Chef de Cuisine, develop menus & create and ensure adherence to recipes and product specifications. Train kitchen staff on all newmenus.

•The Sous Chef must maintain effective communication within the kitchen and dining room, be responsive to staff suggestions and concerns and work to resolve problems

•Maintain effective working relationship with dining room manager, staff and all other ranch departments.

•Assist in food orders based upon projected levels of business.

•Conduct regular inspections of the entire kitchen/dishwashing areas and coolers and promptly act to correct deficiencies found during inspection.

**Requirements**

* 2-5 years of culinary education and/or job experience preferred
* In-depth skills and knowledge of all kitchen operations
* Possess strong leadership, communication, organization and relationship skills
* Schedule flexibility preferred
* Proficient in general computer knowledge
* A true desire to exceed guest expectations in a fast paced customer service environment
* Capable of producing a consistent product in a timely manner