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| Job Title | Sous Chef |
| Responsible to | Head Chef |
| Responsible for | Brigade when head chef not on duty. Junior chefs. |
| Collaborate with | Kitchen, Reception, Guest Services, Porters, Housekeeping |
| Attitude & Values | Positive \* Team Focussed \* Guest Focussed \* Honest \* Warm \* Authentic \* Proud |
| Duties & Responsibilities | * Documenting each morning what the Head Chefs require before they prepare the day’s dishes * Cleaning and organising the food preparation area for the Head Chef * Delivering the ingredients that the Head Chef needs to prepare to the food preparation area * Ensuring the Line and Prep Cooks prepare the dishes according to the Head Chef’s specifications and standards * Training new kitchen employees on the restaurant’s standards and regulations * Addressing and resolving diners’ and clients’ complaints quickly * Monitoring the kitchen area and the staff to ensure sanitation standards are maintained * Ensuring all food products to be prepared are not expired |
| Requirements | * Good leader * A genuine enthusiasm for great food * A commitment to high standards * Adaptability * Professional attitude * Good team player * Eagerness to learn and share knowledge * An excellent standard of written and spoken English |