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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
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| 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
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