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# Example of Assistant Chef Job Description

Our growing company is looking to fill the role of assistant chef. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for assistant chef

* Check Inventories to see proper storage and rotation of stock
* Follow up to see proper completion of assigned levels on production charts
* Give additional training to your co-workers
* Check that all food items for storage are covered, labelled and dated according our 70 Point checklist
* Checking the food rotation – first in – first out
* Checking that after service equipment, work surfaces and working area is clean
* Make sure “Clean as you go” is always first priority
* Participates and conducts on taste panels
* Checking that appropriate Temperature log sheets filled out according to standard
* Be aware of accident prevention and follow safe work habits

## Qualifications for assistant chef

* A baking degree or certification is preferred, but not required
* Candidate must have advanced knowledge of baking, sanitation and cost control
* The Candidate must be able to manage all aspects of the bakery operation
* Requires the ability to work efficiently and within a team environment
* At least 2 years of experience in kitchen preparation and cooking in a fine dining restaurant
* Responsable for a gloabl comunication platform development and execution