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# Example of SUSHI Chef Job Description

Our company is growing rapidly and is searching for experienced candidates for the position of SUSHI chef. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don’t fill all of the qualifications, you may still be considered depending on your level of experience.

## Responsibilities for SUSHI chef

* Use of a cut resistant glove when cutting any item
* Knowledge of food product and ingredients - including vegetarian, vegan, made without gluten
* Follow HACCP during all stages of production - especially time and temperature standards
* Completes daily temperature logs for food and coolers/freezers
* Maintains and completes accurate food waste log and production sheets
* Follows W.E.S.T
* Completes daily, weekly, and monthly master cleaning schedule tasks
* Partnering with the Executive Chef, Sous Chefs, Café Manager, Area Manager, Store Manager, and Employee Representative to identify talent and utilize appropriate tools to develop employees
* Utilizing employee input to make changes to the department and recognizes employees for their contributions to the departments
* Helping employees balance their home and work life-honoring scheduling requests when possible

## Qualifications for SUSHI chef

* Ability to work flexible schedule, including all shifts, weekends, evenings and holidays is required
* Work without sitting for up to 5 hours
* Remember instructions without visual aids
* Follow instructions accurately without close supervision
* Assist Chef de Cuisine / Sous Chef to review and update existing standards to ensure competitiveness
* 1-2 years of previous sushi experience preferred