



Example of Executive Sous Chef Job Description

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Our company is growing rapidly and is looking for an executive sous chef. To join our growing team, please review the list of responsibilities and qualifications.

Responsibilities for executive sous chef

- Ensures consistent quality and presentation of menus for all the kitchen including employee restaurant, constantly inspects taste, temperature, portion size and visual appearance
- Promotes Health & Safety in the workplace and ensures all local health regulations are met
- Drive Voice of Guest scores and Meeting Planner results through hands on involvement in the banquet and t kitchens to ensure the highest standard of food is being served
- Ensure the Heart of the House is a clean and organized
- Responsible for ensuring every employee is working effectively and efficiently improving employee morale and employee engagement
- Responsible for the daily back-of-the-house operations
- Communicate with team members and other departments to maintain a positive guest and colleague interactions with good working relationships
- Able to works with the Executive Chef to supervise the quality and consistency in all outlets in the resort
- Ensure that sufficient quantities of pre-prepared items are available to meet projected demands are are stored in a manner, which increases their usefulness maintain quality
- Hire, train, and develop each heart of the house Employee using the Be the Difference service elements and other appropriate training as needed

Qualifications for executive sous chef

- Oversee all functions as necessary to ensure all food is at the required standard
- Manage the ordering of food products to ensure financial objectives are met and produce is available for all events
- Manage rosters for casual, agency and section staff as per company policy to ensure appropriate resourcing levels
- Distribute work schedules in appropriate sections of kitchen to ensure work is delegated efficiently at all times
- Monitor the use of equipment and provide training where necessary to ensure staffs are using equipment in a safe and proper manner