



Example of Executive Sous Chef Job Description

Powered by www.VelvetJobs.com

Our growing company is searching for experienced candidates for the position of executive sous 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 executive sous chef

- Provides training and professional development opportunities for all kitchen staff
- Attends service lineups and ensures that other representatives from kitchen staff attend those lineups
- Motivates and develops staff including cross training and promotion of personnel
- Visits dining area to greet members
- Maintains professional standards and codes of conduct
- Undertakes any special projects as assigned by the General Manager, Executive Chef, or Director of Food & Beverage
- Undertakes any special projects as assigned by Executive Chef with approval from General Manager and Executive chef
- Assist the Executive Chef in training the kitchen staff to produce meals promptly
- Assist the Restaurant in meeting the financial targets while achieving the food quality and service objectives
- Response for the pastry program, which is create desserts menu, scheduling pastry department, and training

Qualifications for executive sous chef

- Mature, disciplined, committed & a flexible team player with high energy levels

- Flexible schedule and availability evenings and weekends
- Must have 3 years experience as sous chef in hotels or fine dining
- Successful candidate must aspire for position of Executive Chef