



Example of Executive Sous Chef Job Description

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Our growing company is looking for an 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

- Provide Chefs and Assistant Chefs with measurable developmental opportunities that will aid in their career aspirations
- Establish measurable goals and objectives that focus on profit and efficiency of operations
- Outlet Sous/Assistant Chefs
- Supervises the kitchen brigade to ensure smooth running of the department
- Supervises and carries out refresher training on an on-going basis
- Ensures profitability of the Kitchen
- Supervises and maintains standards of cleanliness in the kitchen
- Ensures that regular knife drill and equipment training is carried out in accordance with the Health and Safety standards
- Liaises with Executive Chef on new menus, new ideas
- Controls the maintenance of all kitchen equipment, liaises closely with the Director of Engineering

Qualifications for executive sous chef

- Thorough knowledge of food products, standard recipes, and specific food preparation
- Must be available to work a varied schedule to include days, nights, weekends and holidays
- Degree or Diploma in Culinary Skills or related field
- Minimum of three years' experience as an Executive Chef in a medium size

or five years' experience as Executive Sous Chef in a large size (600+ rooms) cruise ship or multi-venue, high volume, luxury hotel or resort is required

- At least 4 years of related progressive experience
- Ideal candidate will have 6 years of progressive, diversified experience with previous tenure as Sous Chef in a 4 Diamond Hotel property