



Example of Executive Sous Chef Job Description

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

- Maintains open professional communications with all departments and subunits
- Supervises kitchen staff including interviewing and hiring, scheduling, training, counseling and disciplining
- Maintains a clean, sanitary and orderly kitchen compliant with all HACCP and JCAHO standards
- Ensures that staff receives required in-service training and is trained in proper use and maintenance of all equipment and work spaces in the area
- Ensures that a minimum of 1/3 of all performance evaluations are completed on schedule and that all employees receive annual health assessments
- The Executive Chef is responsible for the day to day operation of the kitchen department ensuring proper supervision
- Form a strong team spirit within the team by taking a personal interest in every employee in the department and fostering excellent inter-departmental cooperation
- Drive quality standards for all food prepared in the kitchen, constantly inspects taste, temperature and visual appeal and portion size
- Assist the Executive Chef in the development of creative menus and implementation of food promotions in keeping with seasonality and restaurant concepts
- Ensures high level of personal hygiene and grooming standards of the kitchen staff

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- Current Executive Sous Chef's with international experience looking for a second stint OR Senior Sous Chef's who are ready for next step in their current development plan is preferred
 - Must possess finesse and personal flair!
 - Versed on calculation of food cost
 - Able to lead, train, motivate, and evaluate kitchen team for optimum performance
 - Able to develop, cost, and implement menus that are creative, innovative, and healthy while exceeding the expectations of quality and value for members and guests
 - Must also have mathematical skills to compute costs