



Example of Junior Sous Chef Job Description

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Our company is growing rapidly and is hiring for a junior 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 junior sous chef

- Purchases appropriate supplies and manages food
- Possesses a positive attitude, ability to multi task, work organized and cleanly
- Have a willingness to take initiative and make decisions with established guidelines
- Have a passion for high quality results and exceptional customer service
- Possess a well developed palette and will be familiar with multiple cooking techniques
- Have a desire to continuously improve their skill set and strive for excellence
- To effectively control the food production giving maximum quality and yield
- Monitoring staff compliance with prescribed operating methods and exercising necessary control to ensure security of stock and property of the Company
- Support on your shift internal communications requirements linking kitchen personnel with other operating departments of the hotel are working efficiently
- Liaison between Restaurant, and Conference & banqueting personnel is particularly important

Qualifications for junior sous chef

- A true Peopleologist who strives to exceed guest expectations
- Ability to work a range of shifts both during the day and evening shifts

- Responsible for proactively assisting in managing day-to-day kitchen operations and staff for all food preparation areas including Banquets, Room Service, Restaurants, Bar/Lounges and ambassador dining room to ensure a consistent, high quality food product
- Must be comfortable with food and labor costing, menu development, and training
- The ideal candidate will have 2-3 years of prior sous chef experience at a highly regarded/rated and fast paced restaurant kitchen