



Example of Junior Sous Chef Job Description

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Our company is looking to fill the role of junior 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 junior sous chef

- To keep waste to an absolute minimum
- To attend Heads of Department meetings and Operation meetings in chefs absence when required
- To promote good working relations across the hot plate
- To ensure that the kitchen is organised and run to the highest possible levels of safety and hygiene
- To ensure all kitchens porters are achieving high standards of hygiene within the kitchen
- To ensure the kitchen back entrance and yard is kept clean and clear of box's, rubbish , checking bins are regularly emptied and the area thoroughly cleaned
- To oversee all Kitchen Porters rotas and time sheets to run the cleaning operation efficiently and economically
- To ensure the entire kitchen team are wearing the correct uniform
- To organise and carry out monthly stock-takes in conjunction with the Financial Controller and prepare paperwork for the accounts department
- To help train and motivate the kitchen brigade and have a happy motivated well-disciplined team

Qualifications for junior sous chef

- Excellent organisational skills is essential
- Desire to learn and diversify is essential

- Medium work - Exerting up to 50 pounds of force occasionally, and/or 20 pounds of force frequently or constantly to lift, carry, push, pull or otherwise move objects
- High School Diploma or equivalent and/or experience in a hotel or a related field preferred
- Carry out other duties as specified by the Head Chef