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Example of Junior Sous Chef Job Description

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Our company is searching for experienced candidates for the position of junior sous chef. Please review the list of responsibilities and qualifications. While this is our ideal list, we will consider candidates that do not necessarily have all of the qualifications, but have sufficient experience and talent.

Responsibilities for junior sous chef

- To carry out monthly training sessions with all your team in line with your departmental SOP manuals, maintaining all training records, which must be signed and kept up to date
- To complete objectives set by the Head Chef in time allocated
- To ensure Health & Safety Training is completed and recorded in line with the company guidelines
- To attend training courses and meeting as requested
- It is the Junior Sous Chef's responsibility to participate in service education through Daily line-ups, Quarterly menu meetings, and New server training programs
- Assist with training the kitchen staff to produce meals promptly
- Assisting in the overall management of the Kitchen
- Overseeing the daily line operations, productions and preparation, minimizing waste and over production
- Assisting with training and performance management for kitchen associates
- Supervising associates and effectively running the kitchen in the absence of the Executive Chef and Sous Chef

Qualifications for junior sous chef

 Assists to ensure that all guest contact culinary employees deliver the brand promise and provide exceptional guest service at all times

- Conducting employee pre-shifts when on duty
- Constantly using and ensuring all associates are using safe and hygienic food handling practices
- Compliance with all safety regulations of assigned tasks, and ensuring a clean and safe working environment
- Culinary education and training an asset