



Example of Junior Sous Chef Job Description

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Our innovative and growing company 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

- Support the Executive Chef and Sous Chef in all daily tasks
- Complete any additional tasks as assigned by the Executive Chef, Sous Chef, or GM
- Supervise, train, and conduct in-the-moment coaching to develop the BOH team, including ensuring that all staff pass and maintain their ServSafe certification
- Contribute to daily confidential Manager Notes log with record of staff, training, service, and food issues dealt with during shift
- Ability to work independently with minimal or no supervision while exercising broad discretion and professional judgment while performing all duties assigned
- Ensure compliance to Occupational Health and Safety, Security, Hygiene and HACCP standards
- Understand productivity of manpower
- Responsible for the daily smooth operations of the department and to take over in the absence of the Executive Chef
- To provide food services to all guests, internal and external, in a manner that is professional, efficient yet friendly and second to none
- To manage and motivate the kitchen team to provide high quality service for the customer

Qualifications for junior sous chef

- Knowledge of appropriate sanitation procedures and regulations
- Ability to work under pressure and deal with stressful situations during peak business levels
- Mac and PC knowledge a plus
- Experience with Excel, PowerPoint, Word & Adobe Illustrator a plus
- Business development and entrepreneurial experience a plus