Example of SUSHI Chef Job Description



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Our company is hiring for a SUSHI chef. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

Responsibilities for SUSHI chef

- Offer a unique combination of restaurant, catering and special event experience to customers
- Maintains sanitation of all equipment, supplies and utensils within work area
- Interacts with customers to enhance dining experience
- Assist Chef de Cuisine / Sous Chef for setting up phases of Kitchens and provide input on service areas
- Adheres to and follows posted schedule and location uniform policies
- Sets up, maintains, and breaks down work stations according to location standard
- Maintains a clean and sanitary work station at all times
- Use knife to cut, dice, and slice food items
- Use of "sushi robots" (semi-automatic machines) to roll and slice sushi
- Use of small equipment such as robo-coupes, slicers, ovens, steamers, tilt skillets, grills, griddles

Qualifications for SUSHI chef

- 2+ years of sushi-making experience
- Outgoing personality and be able to upsell
- Neat, clean and sharp appearance
- Great listening and communication skills fluent English is a must!
- Ability to multi task in a fast-paced environment and under pressure
- Able to lift up to 50lbs to shoulder level on a repetitive basis