

Department: Food & Beverage**Job:** Sous Chef**Reports To:** Executive Chef**Classification:** Full Time and Part Time Seasonal (must be available to work any shift including early mornings, days, weekends & holidays)**Salary:** \$17 per hour or based on experience plus gratuity

Summary: The Sous Chef position is generally responsible for the preparation of high-quality meals in accordance with company standards, menu specifications and production schedules. He/she is also responsible for overseeing kitchen helpers in the preparation of meals, while meeting required safety, hygiene and quality standards. Will be working closely with the Executive Chef and will provide support at the kitchen when the Executive Chef is away. Experienced kitchen leader with proven ability to supervise the production of upscale food at high volume levels.

Primary Responsibilities:

- The duties and responsibilities for the Sous Chef include, but are not limited to the following:
- Executes and supervises food production activities, e.g. proper cleaning, cutting, marinating, seasoning, cooking of food items etc.
- Coordinates and controls kitchen helpers in food storage (e.g. maintaining tidiness, following the first in – first out principle)
- Oversee day-to-day production and operations in the kitchen which includes the planning and directing of all food preparation.
- Conducts, coordinates and supervises inventories
- Participates in the development of food products and menus as needed for menu presentations
- Must be aware of content in catering manuals; conducts updates when necessary
- Executes countermeasures in the production in case of customer complaints
- Supports training of kitchen staff.
- Maintains and monitors hygiene, health and safety standards
- Maintains and monitors quality, conducts quality control checks according to health regulations
- Conducts quality checks of goods received
- Monitors and ensures compliance with recipe specifications
- Ensure that the area of responsibility is properly organized, staffed and directed
- Guide, motivate and develop the subordinate employees
- Teach and train staff of production and presentation changes to menu items
- Implement and control the cost budget in the area of responsibility; initiate and steer corrective actions in case of deviations
- Discipline and document underperforming staff members
- Act as Executive Chef in the absence of the Executive Chef

- Performs other related duties as assigned or requested

Physical Environment and Qualifications:

- Minimum 2 years' experience in a Culinary Supervisory capacity in a full-service hotel environment or successful restaurant environment
- Diploma / Degree in Culinary Arts or related field.
- Experienced kitchen leader with proven ability to supervise the production of upscale food at high volume levels.
- In-depth familiarity with the kitchen's operation.
- Knowledge in the elaboration of menus and food concepts.
- Must have a great sense of attention to details, leadership skills and communication skills.
- Demonstrate a positive attitude and team spirit; Strong interpersonal, communication and leadership skills.
- Proven ability to manage multi-tasked assignments.
- Passionate and energetic about food & beverage, entertainment and entertaining guest
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Must be willing to work multiple shifts including, morning, afternoon, evenings, weekends and holidays.
- Long periods of standing on your feet.
- Work in a fast-paced environment, with accuracy.
- Ability to lift to 25 LBS.

Job Perks:

- Golfing privileges
- Discounts on Golf Shop merchandise
- Discount on food & beverage

Apply: Please submit your resume & cover letter to Executive Chef James Ritchot.

Jamesritchot@belacres.com