

JOB POSITION: SOUS CHEF

The Role...

Honest Hospitality TC is in search of an enthusiastic **Sous Chef** to help lead our culinary team. The Sous Chef will work in tandem with our Chef de Cuisine to mentor the team and prepare real food in our professional kitchen.

Main Duties...

Primary duties and responsibilities include, but are not limited to, the following:

- Work directly with chef de cuisine (CDC) to lead the team to successful execution of prep and service
- Assist CDC with organization of all food, ensure proper rotation and freshness
- Prepping and cooking with emphasis on quality, timely execution and limiting waste
- Assist in completion of daily prep list
- Assist in overseeing work of kitchen crew to ensure standards are met on a consistent basis
- Communicate with team on any issues that arise and use resources to find solutions
- Oversee the broad scope of operations necessary for daily success
- Work in tandem with CDC and FOH management team to ensure a smooth flow of service.
- Maintain overall cleanliness of line and prep area, ensure BOH staff is following cleaning schedules.
- Team with COO & Culinary Director on menu creation with foresight on cost, cross utilization, and seasonality
- Use culinary skills to contribute creatively to menu and new dishes
- Cooking and prepping food consistent with recipes and techniques created by the team
- Assist in training new kitchen staff on systems and company standards
- Work in tandem with the CDC and Executive Chef to coach & council kitchen staff
- Maintain professional appearance and behavior when dealing with guests and team members
- Recommend and conduct disciplinary action with record, including termination of team members when necessary
- Acting MOD when necessary and scheduled (locking up/opening)
- Versatility, flexibility, and a willingness to work within constantly changing priorities with enthusiasm
- Operate with an uplifting, positive, can do attitude while under pressure
- Ensure organization freshness and cleanliness of the kitchen, lead the team to complete cleaning tasks
- Understand and perform job duties to the expectations of Honest Hospitality TC and the Restaurant Service and Food manuals
- Immerse themselves and become experts in the Honest Hospitality TC culture.

Requirements...

Required Years of Experience: 2 years

- 2+ years of Kitchen Management experience in a fast paced, high volume environment
- Must possess extensive knowledge & proficiency of culinary professional food preparation techniques and styles
- Must maintain a high level of cleanliness and attention to detail and a professional appearance.
- Be able to communicate effectively and understand the predominant language(s) of our guests
- Positive leadership skills to motivate a team and to ensure accomplishment of goals
- Professional verbal communication skills
- Able to speak effectively before groups of guests and employees
- Must be highly organized, efficient and detail oriented
- Must have excellent interpersonal/relationship building skills
- Must be able to work on your feet for at least 8 hours
- Fast paced movements are required to go from one part of the restaurant to others
- Must be able to move, pull, carry or lift at least 50 pounds
- Occasionally kneel, bend, crouch and climb as required

Benefits & Perks...

- Real opportunities for growth and advancement
- Holidays off including Easter, 4th of July, Thanksgiving, Christmas Eve, Christmas Day and New Years Day
- Paid Vacation
- Paid Personal and Sick Days
- Dining Discounts at all company locations
- 5 day work week, 2 days off in a row

Compensation...

Compensation: Salary (\$45,000-\$55,000)

Based on your qualifications, our hiring team will be in touch to set up interviews