SOUS CHEF

MICHAEL ALBERINIS RESTAURANT - Poland, OH
Job ID: 212383614

Job Description

The sous chef, also known as the under-the-chef of the kitchen, is the professional who assists the head chef and takes his/her place when the latter cannot be present in the kitchen. The name of “sous chef” comes from French and means exactly “under the chef”. Therefore, the person occupying this position is directly subordinated to the head chef and has in his/her charge all the other members of the kitchen staff.

The sous chef tasks and responsibilities are diversified and vary from cooking or plating certain dishes to establishing the menu and dealing with the ingredient providers. Therefore, the position requires both culinary and managerial skills. In addition to that, solid experience in the kitchen is necessary in order to land a sous chef job. Usually, the sous chefs have a step-by-step ascension which starts with washing dishes and chopping onions.

Tasks and requirements

A sous chef job is highly demanding and implies taking on a great variety of tasks in both culinary and managerial sector. No day is identical to the other when working as a sous chef as there are days in which the menu must be established and there are days in which ingredients must be purchased. The sous chef oversees both these activities as well as supervising his/her staff during the kitchen’s working hours.

- Work with the executive chef to produce diversified menus in accordance with the restaurant’s policy and vision;
- Come up with new dishes which appeal to the clients, whenever required;
- Establish the working schedule and organize the work in the kitchen so that everything works like a “well-oiled machinery”;
- Produce high quality dishes that follow up the established menu and level up to location’s standards, as well as to clients’ requirements;
- Plan the food design in order to create a perfect match between the dish’s aspect and its taste;
- Discover talented chefs and train them in order to reach the high standards of the location;
- Train the auxiliary kitchen staff in order to provide best results in minimum time and using at the maximum the available resources;
- Maintain order and discipline in the kitchen during working hours;
• Create tasting menus for clients interested in contracting the food for different events (wedding, banquets, corporate dinners, birthday parties, etc.) from their kitchen.

• Developing a cross-marketing strategy in order to increase profit, such as pairing drinks with the food served;

• Make sure the hygiene and food safety standards are met in all stages of food preparation, starting with the ingredients and ending with the finished dish which leaves the kitchen door.

• Make sure that the professional equipment is in good conditions and signal any malfunction before it affects the staff or the clients.

APPLY @OMJMC 141 Boardman-Canfield Road, Youngstown Ohio 44512
email bsr1@onestopohio.org

REFER.# 212383614