

Sous Chef

Job Title:	Sous Chef	Job Category:	
Department/Group:	Hospitality	Location:	Oliver
Travel Required:	No	Wage:	
Position Type:	Full-Time	Start Date:	TBD

Job Overview

Reporting to the Chef, the Sous Chef will act as the second in command in our kitchen, following and enforcing our Executive Chef's requirements and guidelines. Our ideal candidate is a creative professional who is willing to participate in creating delicious seasonal menus and meal designs.

Job Responsibilities

- Effectively assists in the planning, design, coordination, and organizational phases of all food production for all F&B operations
- Develops, designs, or creates new applications, ideas, relationships, systems, or products, including artistic contributions.
- Helps to determine how food is presented and create decorative displays.
- Maintains standards for buying, receiving, and storing food.
- Ensures compliance with food handling and hygiene standards.
- Performs all the tasks of the chef if necessary.
- Recognizes products, presentations and flavors of superior quality.
- Follows proper handling and the right temperature of all food products.
- Improves service by communicating and helping people understand customer needs,
- Monitor holding and storage operations, stocking and food rotation, and guaranteed food service sanitation standards are met
- Plans and organizes special events in collaboration with the Chef
- Provide chef to table service for VIP's, high-end tours, and other VIP functions
- Demonstrates a comprehensive knowledge of products offered including wine & spirits, food recipes, prices, presentation, internal control procedures and all company as well as department policies.
- Manage and work all stations as needed

Job Qualifications

- Formal culinary training or associate degree in culinary arts
- 4+ years of culinary experience
- Creative
- Solid wine knowledge to pair foods well with PCE wines.

- Demonstrated knowledge and expertise providing outstanding hospitality
- Catering, banquet, or group menu experience is an asset
- Strong menu engineering skills showcasing innovative and trendsetting items
- Flexible schedule including the ability to workdays, evenings, weekends, holidays and extended shifts
- Capable of performing moderate physical activities, including standing, walking, climbing, reaching, and carrying. Requires lifting and moving objects up to 40 lbs. in weight.