



## **Jr. Sous Chef – Phantom Creek Estates**

### **Job Overview:**

Working directly with the Chef and Senior Sous Chef, the Junior Sous Chef will act as a supporting leader 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 seasonal menus and meal designs while also maintain our culinary standards.

### **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
- Recognize 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 for 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, presentations, internal control procedures and all company as well as department policies
- Manage and work all stations as needed
- Ensure kitchen is kept clean including the dish area during slower seasons when there is no dishwasher on staff

### **Job Qualifications**

- Formal culinary training or associate degree in culinary arts
- 4 years of culinary experience
- Creative
- 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 40lbs. in weight

PHANTOM CREEK  
ESTATES