

Company Name

The Elyton Hotel (Sous Chef)

Type- Job Title, job description, & employee qualifications.

The Junior Sous Chef is responsible for working alongside the head chef to manage daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness and monitoring, ordering and stocking. Delivering high quality, cost effective dishes as well as being service oriented and creative.

BENEFITS:

Competitive Salary!

Benefits - Health, Dental, Vision, Life Insurance, and other supplemental options!

401k with employer MATCH!

Paid PTO!

Uniforms Provided for most positions!

Team Member Hotel Discount Program!

ESSENTIAL FUNCTIONS:

In the absence of the chef, supervise the kitchen and supervise the preparation and presentation of foods by overseeing all the food items are prepared according to specs.

Oversee and organize kitchen stock and ingredients

Ensure first in, first out food rotation system and verifies all food products are properly dated and organized for quality assurance

Keeps cooking stations stocked, especially before and during prime operation hours

Hires and trains new kitchen employees to standards

Manages food and product ordering by keeping detailed records and minimizes waste

Supervises all food preparation and presentation to ensure standards

Work with head chef to maintain kitchen organization, staff ability and training

Verifies food storage units all meet standards and are consistently well managed

SPECIFIC JOB KNOWLEDGE, SKILLS AND ABILITIES:

Must be able to understand, read, write and speak English, to effectively communicate with Team Members and Guests and to work with required recipes and menus etc.

Must adhere to and ensure that all health and safety standards are maintained in the

kitchen.

While performing the duties of this job, the employee works with machinery with moving mechanical parts and must be able to safely and effectively utilize kitchen equipment and utensils that require focus and skill.

Must maintain a neat and professional appearance upholding Company appearance standards at all times.

Must be able to apply commonsense understanding, in carrying out instructions

Must be able to comply in standardized situations with little variation.

Must be available to work flexible days and shifts, including Holidays.

Must be able to work without constant supervision.

PHYSICAL DEMANDS:

While performing the duties of this job, the employee will be required to: stand on hard surfaces and be exposed to warm temperatures for long periods of time; use arms, hands and legs repetitively; handle, or feel various food products, utilize kitchen equipment and utensils; reach with hands and arms; and stoop, kneel, crouch, or crawl.

The employee routinely is exposed to cold temperatures in freezers and walk-in refrigerators and hot temperatures from open flames on stoves and oven; is required to walk, balance, talk, hear, taste and smell.

Must regularly be able to carry and lift items in excess of 25 pounds without assistance.

Must be capable of effectively using close vision, distance vision, close and distant hearing, color vision and sense of smell and taste.

QUALIFICATION STANDARDS:

High School Diploma or equivalent is required.

Two or more years' experience in a similar role

Must have excellent customer service skills

Must obtain food Handler's Certificate within 30 days of hire.

Must obtain ServSafe certification within 30 days (if not certified).

Must have excellent interpersonal and communication skills with a strong focus on customer satisfaction.

Must be able to lead and motivate a team.

Contact Name

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