

Job Name	Sous Chef/Executive Chef Assistant
Location	The Elderwood 210 N. Court St. Visalia CA 93291
Reports To	Executive Chef
Schedule	Full Time 40 hours/week
Compensation	\$20-\$25/hour



Job Summary

The Sous Chef is the Executive Chef's right hand. This person assists the Executive Chef in consistently executing the menu, menu creation, food ordering, tracking inventory and waste, and managing and training staff.

- Lead by Example
 - Be the Anchor in the kitchen
 - Represent the company well at all times
 - Help Executive Chef execute important objectives
 - Work with the Executive Chef to create an exciting food culture with an emphasis on local ingredients.
- Training
 - Work with Executive Chef to train and develop kitchen training program
 - Help train new hires
 - Quality control during shift
 - Coach cooks in the moment
- Ordering and inventory
 - Help Executive Chef with food orders
 - Assist in taking food inventory and waste management
 - Assist in the proper storage of food.
- Closing and opening the kitchen
 - Open and close the kitchen properly
 - Consistently go through open or closing checklists each shift
- Meal Breaks
 - Make certain kitchen workers are taking proper meal breaks
- Menu Creation
 - Work with Executive chef to create new dishes
 - Help Executive chef to source and utilize local ingredients
 - Find and create relationships with local farmers and vendors
 - Push the envelope on food in the Central Valley
 - Create a seasonal dynamic menu
- Manage the kitchen when Executive Chef is gone
 - Quality Control of food
 - Make certain proper food safety and storage is being followed
 - Handle small HR issues
 - Fill in other roles when needed
 - Support the team by serving them

Qualifications

The Sous Chef should have a passion for creating unique flavorful dishes and putting smiles on peoples faces.

- Three years previous cooking experiencing
- Professional knife skills
- Passion for creating unique dishes
- Knowledge in proper food storage and preparation
- Ability to multitask while maintaining a positive attitude when working with staff and on the line
- The ability to stay calm and handle stressful situations
- Coach employees and make those around you better

Physical Tasks

- Work quickly and safely in a small space
- Remain in a stationary position, crouch, bend, reach throughout shift
- Lift 40-50 pounds of inventory to restock or pull product

Expected Schedule

- Five shifts/week
- Expected 40 hours per week