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<https://careers.abcstores.com/job/lineage-restaurant-sous-chef/>

LINEAGE RESTAURANT – Sous Chef

Description

The Sous Chef is responsible for all food production including the restaurant, bakery, burger bar, raw bar, rotisserie, flat bread pizza and retail and grab and go production. In the absence of the Executive Chef and Chef de Cuisine, the Sous Chef will assume all responsibilities of the kitchen. He/ She will support and execute menus, food purchase specifications, and recipes and supervise all kitchen hourly staff. In addition, he/ she will support food and labor budgets for the culinary department and maintain projected goals through daily monitoring and adjustment of forecasts based on daily revenue evaluation. The highest professional level of food quality will be maintained, as well as safety and sanitation standards.

Hiring organization

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Employment Type

Full-time, Part-time

Date posted

January 3, 2023

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Essential Duties and Responsibilities

- Administrative
- Menu Planning and Execution – assist in all venues
- Ordering – Support all ordering of food and non-food products essential to kitchen operations.
- Maintain FIFO and insure all products are properly labeled and stored
- Product Receiving – ensure that all deliveries are properly received and invoices are scanned and processed daily
- Payroll – monitor and report cooks' daily attendance and punctuality
- Financial
- Conduct daily inventory prior to any ordering
- Provide resources and controls to minimize food waste and theft
- Assist in inventory controls, pars, and ordering to stay within the budget parameters
- Track sales revenue for food and total sales; track velocity of menu items
- Possess knowledge of accounting protocols
- Kitchen Operations
- Execute all daily production lists
- Supervise and train employees in techniques of cooking, preparation, plate presentation, portion and cost control, and housekeeping.
- Continually coach back-of-house staff in a fair and positive manner
- Maintain housekeeping standards – create weekly cleaning duties to maintain cleanliness of all equipment and work areas
- Maintenance – ensure proper maintenance of all equipment as well as the correct operation.
- Ensure the proper safety and sanitation in all kitchen areas
- Respond efficiently and effectively to customer complaints and staff issues
- Create a positive, creative, and educational working environment
- Successfully represent the culinary vision set forth by the Executive Chef
- Utilize a certain degree of creativity and latitude in all situations and events (ability to think on your feet)
- Ensure proper opening / transition / closing of shifts
- Perform any and all related duties as assigned by the Executive Chef or Chef de Cuisine.

Minimum Requirements

- Minimum of 2 years kitchen management experience in the capacity of Sous Chef or higher required

- Degree or certificate from an accredited culinary institution preferred
- Must be able to communicate clearly with managers, kitchen and dining room personnel, and guests
- Must possess wide range of food, liquor, wine, beer, and beverage knowledge
- Exhibit strong, yet fair, leadership with both motivational and creative people skills
- Requires strong computer skills – capable of utilizing Office, Word, Excel, and Android-based systems
- Must possess ability to work all savory stations in the kitchen
- Must be capable of safely lifting 50 lbs.
- Must be available to work a flexible schedule including early morning and late night hours, weekends and holidays