

Executive Sous Chef Job Description

- Provide assistance to executive chef in all ramifications
- Oversee kitchen operations, which must be done in accordance with the organization's standards
- Update the work schedule to be assigned to each cook.
- Ensure junior chefs adhere strictly to recipe review program of the organization
- Apply on daily basis the Culinary Check List designed by the restaurant to correct any food preparation error and to monitor processes involved in such food preparation
- Attach recipe review and culinary check list to culinary package for management reviews
- Properly monitor cooks' working hours, note those who are punctual and those who work overtime to mark them out for the appropriate compensation
- Be available to oversee loading and to control fresh fish quality
- Ensure proper storage of fresh products and other food items
- Supervise junior chefs, relying on knowledge acquired over the years and in line with policies of the organization
- Provide the all-important training to newly recruited cooks and take note of how they progress
- Maintain consistency and quality in food taste in line with photos and recipes made available by the organization's management
- Communicate with the Provision section daily, ensuring perishable items are used up timely enough
- Carry out consistent check up of coolers to ensure unexpected shortage is avoided
- Closely monitor process of food preparation
- Make use of special form provided by management to record all food leftover
- Provide food requisitions daily to the provision office to ensure adequate provisions are made for next day's cooking.