

Sous Chef Job Description

- Plan staff scheduling
- Contribute to organizational schemes involving apprenticeship development
- Carry out lots of kitchen administrative works along with other kitchen-related duties
- Deputize for the executive chef and run the kitchen whenever the head chef is not available
- Ensure servings have very high culinary standard
- Oversee food storage and purchase
- Ensure hygienic and very safe kitchen environment
- Help in writing menu for the kitchen and creating new recipe
- Produce high quality cuisines just like the head chef would have done
- Report directly to the executive chef on kitchen operations
- Participate in recruitment process of prospective chefs
- Participate in training and retraining of junior chefs