



JOB TITLE: SOUS CHEF
DEPARTMENT: **KITCHEN**

POSITION SUMMARY

Responsible for the day-to-day culinary operations in the Kitchen which include menu creation, food purchasing, and maintenance of quality standards.

Actively participate in controlling and maintaining food cost, supervise storage, stocking, and sanitation procedures in the kitchen.

ESSENTIAL DUTIES AND RESPONSIBILITIES

The Sous Chef will report directly to the Head Chef and Hotel management.

- Supporting the head chef or executive chef in the general running of the kitchen.
- Managing the kitchen staff, including setting the rota, and handling disciplinary and HR issues in the absence of the head chef.
- Leading a team of chefs in cooking and preparing meals, including checking food quality, and overseeing cooking techniques.
- Taking responsibility for more technical elements of cuisine.
- Training junior chefs.
- Onboarding new employees.

- Working within specified budgets.
- Prepare food cost for every dish
- Assist to create menu items and new dishes
- Create and suggest gummer dishes
- Create and suggest high plating of the food
- Ensuring the kitchen meets high standards of quality in terms of operation, consistent of food, hygiene, discipline, care of appliances and tools.
- Completing food hygiene documents to comply with the law and writing environmental health reports when necessary.
- Establishing strong relationships with staff in other areas of the business, including managers and front of house teams.
- Deputising for the head chef in their absence.
- Being the voice of the kitchen when communicating with waiters and bar staff.
- Ordering supplies and negotiating with suppliers.
- Managing inventory and keeping control of stock.
- Organising produce and ensuring strict adherence to food hygiene regulations.
- Supervising all food preparation.

REQUIRED KNOWLEDGE, SKILLS

- Good Knowledge of all sections of the kitchen
- Ability to produce good quality food
- Good oral communication
- Team management skills

- High level of attention to detail with good level of numeracy
- Enthusiasm to develop your own skills and knowledge plus those around you
- Adaptability to change and willingness to embrace new ideas and processes
- Ability to work unsupervised and deliver quality work
- Positive and approachable manner
- Team player qualities

WORKING PATTERN

The days and times of work will be on a rota basis over 7 days. Split shifts are required, dependent upon business needs. The requirement to work and outside of these hours is a regular feature, especially during high season. Please note; that all duties and requirements stated are essential job functions. This job description in no way states or implies that these are the only duties to be performed by the staff occupying this position. Staff members may be required to perform other job-related duties by their supervisor.

MANDATORY REQUIREMENTS:

- Minimum 5 years of certified experience in the same position and with the same qualification
- Minimum 5 years of certified experience in hotel restaurant 4 stars and above
- Minimum 5 years' experience in managing a minimum of 10 kitchen staff
- Certificates of services of previous 3 employment are Mandatory.

APPLICATIONS BY EMAIL ONLY. hr@zanzibarpearl.com