

## **JOB DESCRIPTION SOUS CHEF**

### **JOB PROFILE**

Job Title : Junior Sous Chef  
Department : Mr Punch Public House  
Work Location : Singapore

### **ORGANIZATIONAL RELATIONSHIP**

Reporting Superior's Title : Sous Chef  
Subordinates : N.A.

### **DUTIES & RESPONSIBILITIES**

- Assist in running the kitchen when the Sous Chef is away.
- Coach and mentor junior chefs.
- Managing food purchasing and storage
- Maintaining a safe and hygienic kitchen environment
- Helping create new recipes and write menus
- Ensure proper arrangement and garnishing of food
- Partly Responsible for planning and directing food preparation in a kitchen.
- Responsible to keeping an eye out for problems that arise in the kitchen and seizing control of a situation at a moment's notice.
- Effectively discipline-underperforming kitchen staff members, as well as encourage kitchen staff members to go above and beyond their expectations.
- Resolve possible disputes within kitchen and report any unresolved
- Responsible for staff kitchen scheduling
- Other ad-hoc duties assigned by management.
- Report the need for maintenance to Sous Chef