

JOB DESCRIPTION

SOUS CHEF

JOB PROFILE

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

ORGANIZATIONAL RELATIONSHIP

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

DUTIES & RESPONSIBILITIES

- Running the kitchen when the head 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
- 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.
- Responsible for staff kitchen scheduling
- Other ad-hoc duties assigned by management.