



Executive Sous Chef

The **Executive Sous Chef** manages and oversees operations in the kitchen as well as the kitchen staff of an outlet. He/She plans the menu. He/She liaises with suppliers and controls the budget. He/She ensures the quality of kitchen operations. He/She ensures that problems that arise are rectified in a positive and professional manner.

Responsibilities:

- Apply principles of culinary science.
- Apply sensory analysis to food and beverage preparation and presentation.
- Demonstrate regeneration process.
- Develop and implement a budget.
- Manage compliance with food and beverage hygiene policies and procedures.
- Manage crisis situations.
- Manage culinary operations.
- Manage food and beverage operations.
- Manage high volume food production operations.
- Manage inventory control system.
- Manage loss/risk prevention.
- Manage site/outlet and equipment maintenance.
- Master cook and chill methods.
- Perform culinary application and techniques.

Additionally, the role may involve undertaking other responsibilities and tasks as needed or as directed to support the overall objectives of the team and organization.

"I acknowledge that I have read and understand the job duties as outlined in this job description. I agree to perform these duties to the best of my ability and understand that my responsibilities may be adjusted as necessary to meet the needs of the organization. I recognize that this document does not constitute a contract of employment and that my employment is at-will."

Signature: _____

Date: _____