



# SOUS CHEF

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## **PARTYMAN CATERING CORE VALUES**

Happiness | Respect | Teamwork | Success | Passion | Relationships

### **SKILLS FOR SUCCESS**

- Understands and demonstrates Partyman's Core Values
- Customer Service-Focused
- Knife Skills & Cooking Techniques
- Food Knowledge
- Training and Developing People
- Food Safety-Focused
- Problem Solving
- Team Oriented

### **JOB DESCRIPTION**

The Sous Chef is responsible for day-to-day operations in the kitchen, creating and executing prep lists, recording inventory, and leading the team of the production kitchen staff. They have a passion for food, as well as the knife skills and culinary knowledge to execute recipes and create new food items to fit the clients needs. Ability to share knowledge and train others is a big part of this role. This person ensures the most motivated, client-focused, and passionate people are working in the kitchen creating consistent but creative products for consumption.

### **PRIMARY DUTIES & RESPONSIBILITIES**

- Use of proper knife skills and ability to read and execute recipes to create consistent and great tasting event food that fits the client's needs.
- Demonstrate a passion and knowledge for food and different cuisines, and use this to educate and train others.
- Responsible for inventory control and checking stock for pantry, freezer, and refrigerated items.
- Promote a positive, team-oriented, and professional atmosphere.
- Train and develop team members, encouraging an environment of constant learning.
- Focus on building strong interpersonal relationships with staff and other departments.
- Practice safe food handling.

### **OCCASIONAL OTHER DUTIES MAY INCLUDE**

- For the right applicant, this could be a combined Sous/Pastry Chef position.

## **JOB REQUIREMENTS**

### Education

- Highschool Diploma or GED

### Experience

- Minimum seven years experience in a high-volume kitchen, or three years experience with a culinary degree.
- Experience cooking various cuisines.
- One or more years of event execution experience.

### Skills

- Effective communication skills, including writing, speaking, and interpersonal communication.
- Basic culinary knowledge to include knife skills, measurement conversions, recipe interpretation, food handling/cooling procedures, and cooking temperatures.
- Passion for and knowledge of food and cooking techniques.
- Food safety knowledge.

### Physical

- Standing, walking, bending, and lifting throughout the shift.
- Ability to lift 40 pounds frequently and independently.
- Ability to lift up to 100 pounds with another team member.
- Constant interaction with employees and customers.

### Other

- Valid Driver's license.
- Food safety certification preferred.

## **SCHEDULE REQUIREMENTS**

- Schedule may fluctuate seasonally and based on event bookings.
- Weekend and night availability are required.
- Holiday availability is occasionally required.

## **COMPENSATION**

### Pay

- Range \$16.00 - \$20.00/hour
- Tipping- eligible when working events, varies based on an event, and is never guaranteed.

### Benefits

- After 1 year of employment, the ability to enroll in retirement with a 3% company match.

- After 90 days of employment, 50% reimbursement of health coverage for a single plan.
- No meal allowances are issued, however, food made available specifically by the Executive Chef only is permitted when available.

### **EMPLOYEE REVIEWS**

- First review to occur 30-60 days after employment inception.
- Thereafter every six months during the Nov/Dec time period and July/August time period.
- Improvement plans and interventions as needed.