



Sous Chef

Principal Accountabilities

- Assisting Executive sous chef to prepare on the daily & monthly report as the following: Food cost, Purchasing, Maintenance, Operations, Inventory.
- Estimates daily production needs on a weekly basis and communicates production needs to kitchen personnel daily.
- Assists the Executive sous chef in controlling and analyzing, on an on-going basis, the following: Quality levels of production and presentation in their respective areas, Guest satisfaction, Cleanliness, sanitation, and hygiene.
- Assists the Executive sous chef in conducting formal and on-the-job training sessions for kitchen employees.
- Informs on a daily basis the Executive sous chef of all relevant information in operational and personal matters, including information which does not require Executive sous chef.
- Provides hands on supervision and assistance in all Kitchen areas assigned by Chef de cuisine and F&B operations manager.
- Maintains the productivity level of employees.
- Assists in maintaining effective employee relations
- Performs related duties and special projects as assigned.
- To relief Executive sous chef duty when is absent.

Qualifications

- High school diploma or Bachelor's Degree.
- 4 years' experience in the culinary, food and beverage, or related professional area.
- Possesses a positive and cheerful attitude and mature with a good leadership.
- Able to manage work systematically, well organized.
- Good command of both written and spoken English & Thai