



Job Description

Position: Sous Chef

Department: Kitchen

Reports to: Executive Chef

Status: Full Time

Summary Description:

Ocean front restaurant on the Oregon coast seeking a Sous Chef. Must have a strong background in a high volume restaurant. You will assist the Executive Chef in providing exceptional food quality and presentation.

Duties and Responsibilities: (includes but are not limited to those listed below)

- **Oversee and assist the kitchen staff in all aspects of food production**
- **Evaluate food products to ensure consistent quality standards**
- **Establish and maintain a regular maintenance schedule for all kitchen areas and equipment**
- **Provide training and professional development opportunities for all kitchen staff**
- **Assisting Executive Chef as needed with hiring and staff development**
- **Work the line during service insuring food quality**