

Job Description

Title:

Sous Chef

Reports to:

Executive Chef

Summary of Position:

The Macau University of Science and Technology seeks applications for the post of **Sous Chef**. He /She will assist the Executive Chef in the management of the kitchen operation and ensure the company's reputation for food quality is maintained at all times. He /She should be able to work independently and be self-sufficient. The position requires participating on and off campus activities.

Duties & Responsibilities:

1. To ensure food production, standards, costs & menu planning are carried out in a timely fashion, as agreed with the Executive Chef.
2. To direct the production team to produce quality products according to the portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
3. To assist the Executive Chef with compiling food orders and developing new food concepts.
4. To plan, prepare, cook and present food to the standards required by the company and the client.
5. To ensure that the company's reputation for excellent food and service is enhanced with the client and customers.
6. To supervise and execute the daily hot food production to support both retail and restaurant operations.

7. To manage the environment through keeping sanitary work station, and enforcing professional food handling.

Qualifications:

1. At least eight years of industry experience in commercial restaurant
2. Capability of managing a small team of Commis
3. Knowledge in applying all types of cooking techniques
4. At least four years of experience in professional establishments preferred
5. Memberships in professional F&B related associations are preferred