



Position: Sous Chef

Department: Food & Beverage

Job Description: Objectives of Position:

The Sous Chef is responsible for supporting the Banquet and Restaurant Chefs in the day-to-day administration and culinary operations of the hotel. This person is responsible for training, supervising and working with the culinary staff in order to prepare, cook and present menu items consistent with the Hotel's culinary standards and excellence. Monitors and controls kitchen maintenance/sanitation; labor and food costs; creating and enforcing standards and internal and external guest relations while keeping with the company's Mission Statement.

The Sous Chef must be a liaison with all departments within the kitchen and all other hotel departments. To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. This position requires 50-60 hours per week during peak times and 10-12 hour days.