

**Position:** Sous-Chef FT

**Type:** Permanent, Full-time, Days and Shifts Vary (includes nights ,holidays and weekends)

**Wage:** \$doe

**Please Note:** To apply for this position, please contact any Nevada JobConnect, One-Stop Center or workforce partner office and ask for a referral. A current resume is required.

**Job Overview:**

A high-end catering and event planning company based in Las Vegas is looking for an experience Full-time Sous Chef. The successful candidate will help the Executive Chef prepare and cook foods. They will coordinate the activities of cooks and other food-service associates. Assumes responsibility for kitchen and food-service associates in the absence of Executive Chef.

The successful candidate must be dedicated to providing the very best in catering and party planning services for private and corporate clients in the Las Vegas area and beyond.

**Minimum Requirements:**

1. Previous lead cook experience and/or preparation of high-quality food items is preferred.
2. Clark County Food Handler Safety Training Card is required.
3. Attention to detail is a must.
4. Able to stand on feet for 8-10 hour shifts and to lift 25-pound boxes to a height of 3-4 feet and load them into trucks.
5. Able to work variable shifts including nights, holidays and weekends.

**Essential Duties and Responsibilities:**

- Cooks and prepares food following approved recipes and production standards. Ensures all deadlines are met based on production orders.
- Supervises hourly food service associates. Includes scheduling, training, counseling, participating in reviews and recommending disciplinary action, as appropriate.
- Stores food in designated areas following all corporate, state and federal food safety and sanitation procedures.
- Ensures proper food handling, presentation, portion control and maintenance of appropriate serving temperatures.
- Maintains sanitation of equipment, supplies and utensils. Cleans workstation thoroughly before leaving area. Keeps display equipment clean and free of debris during meal service to comply with all sanitation, safety, production and merchandising requirements.
- Interacts with customers to resolve complaints in a friendly, service oriented manner. Relays relevant information directly to supervisor.
- Demonstrates complete understanding of menu items and accurately explains them to associates and customers.
- Keeps up with peak production and service hours.
- Monitors inventory and deliveries of product and supplies. Tracks product production, consumption and waste. Informs supervisor when supplies or product are low.
- Performs other duties as assigned.