

## Sous Chef Job Description



**HERBAN FEAST**  
INSPIRED CELEBRATIONS

### **POSITION SUMMARY**

Our **Sous Chef** will be passionate about food and have exceptional cooking skills. They will be a great supervisor and have experience leading others. They will have creative menu, recipe creation, food design and plating capabilities. Our Sous Chef will also need to be comfortable front facing with clients, and have solid computer and administrative capabilities.

### **Our Sous Chef Will:**

- Prepare and cook food as per Herban Feasts menus, recipes, and quality standards.
- Participate in the creation of innovative and interesting seasonal and special menus in collaboration with the Executive Chef.
- Actively lead culinary staff to effectively accomplish company targets, objectives, and goals as assigned by the Executive Chef.
- Develop and maintain good working relationships with company staff, vendors, neighbors, and customers.
- Responsible for the management, training, coaching, and professional development of direct reports.
- Work as a team with the Executive Chef, Production Cooks, Event Chefs/Cooks and Event Leads.
- Assist the Executive Chef with the management of all kitchen logistics.
- Assist the Executive Chef with hiring great talent for the culinary team.
- Supervise the maintenance of the kitchen's system of storing, preparing and cooking food.
- Ensure compliance with all federal, state, and local laws, as well as company policies and procedures including the HACCP program.
- In the absence of the Executive Chef, the Sous Chef is responsible for all orders, health standards and event timelines.
- Assist in the execution of private client tastings with thorough knowledge of food and service.
- Partner with the Executive Chef to control set food and labor costs on a regular basis, and makes adjustments as necessary to meet the budget guidelines.
- Partner with executive management to create and implement plans for the continued successful delivery of an exceptional customer experience and repeat business.

**Perks For Our Employees:**

- Health Benefits, Vision, Dental and Life Insurance
- Paid Time Off
- 8 paid Holidays every year
- Paid Sick Time
- Staff Meals

**Physical Requirements:**

- Ability to lift up to 50 lbs.
- High level of mobility required; walking, standing, lifting, bending, etc.

**Work Environment**

- Our own commercial kitchen, home kitchens at private events, off-premise kitchens
- Availability required for extended and various work hours, including nights and weekends when required by events.
- Salaried position: \$60,000 – \$62,000