

Role Profile

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We are looking for a Sous Chef

This role profile is a guide to the work you will initially be required to undertake. It may be changed from time to time to incorporate changing circumstances. It does not form part of your contract of employment.

Purpose of the Role

The Sous Chef is the second-in-command in the kitchen and plays a vital role in daily operations. They assist in managing the kitchen team, ensuring food quality and hygiene, and driving innovation in curating the menu.

Key Responsibilities

- Assist the Executive Chef in planning and executing daily kitchen operations.
- Supervise kitchen staff and coordinate for timely food preparation across stations.
 - Ensure consistency in food quality, presentation, and hygiene standards.
- Train and mentor junior kitchen staff; and foster a collaborative culinary culture.
 - Contribute to recipe innovation and support in curating the menu.
- Monitor inventory levels and check the production summaries as per the occupancy/ consumption.
 - Maintain compliance with safety and sanitation regulations.
- Based on the production plan provided prepare indent and order from store accordingly as per specified timelines.
- Responsible to ensure that food is prepared and dispatched from all production areas, as per the specified schedule.
 - Step in as acting Executive Chef in their absence.
 - Oversees kitchen labour and food cost to budgetary requirements.

Requirements

- Strong knowledge of various cuisines and kitchen techniques.
- Excellent leadership, communication, and time-management skills.
 - Flexible, detail-oriented, and a team player.
 - Awareness of local, state and federal health and sanitation laws.
 - Passion for food and customer service

Educational Qualification

Degree/Diploma in Hotel Management & Catering Technology

Job Experience • 5 - 8 years of experience



Reporting To: Executive Chef Locations: Hyderabad I Pune I Bengaluru I Gurugram/ NCR

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