



SOUS CHEF

POSITION SUMMARY

The position of Sous Chef for Cerveceria La Tropical, Wynwood, FL encompasses several different responsibilities – the most important being that the property has an authoritative figure present in the kitchen and who possesses the creative & administrative abilities to manage this vital department.

ESSENTIAL DUTIES & FUNCTIONS

Candidates responsibilities will include (but not limited to) the following:

Essential Duties & Functions

- Plans and directs food preparation and menu development.
- Handles all ordering, inventory and cost control of food products and supplies.
- Oversees the activities of the kitchen staff and monitors food production and presentation in the absence of the Kitchen Manager.
- Safeguards all food preparation employees by developing their knowledge about safety, sanitation and accident prevention principles.
- Set up stations and collect all necessary supplies to prepare menu for service.
- Prepare a variety of foods; meat, seafood, poultry, vegetable, and cold food items.
- Cover, date and correctly store food items.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Use food preparation tools in accordance with manufactures instructions.
- Open/Close the kitchen correctly and follow the opening/closing checklist for kitchen stations.
- Maintain a prepared and sanitary work area at all times.
- Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas.
- Performs additional responsibilities, although not detailed, as requested by the Kitchen Manager at any time.
- Prepare dishes for customers with food allergies or intolerances.
- Make sure all storage areas are tidy and all products are stored appropriately.
- Constantly use safe and hygienic food handling practices.
- Returns dirty food preparation utensils to the appropriate areas.
- Serve as food expeditor as needed.
- Other duties as assigned by Kitchen Manager.

Key relationships

- Reports directly to Executive Chef/Chef de Cuisine/Executive Sous Chef
- Frequent interaction with Kitchen and taproom teams
- Supervises kitchen staff working on designated shift

Physical Requirements

- Requires long periods of standing; moderate physical efforts including but not limited to standing, carrying, bending, stretching, stooping, pulling, pushing, and lifting up to 50 lbs.
- Must be able to work flexible/rotating shifts, weekends, holidays, and/or overtime as needed.
- Working conditions involve noise, changes in temperature, kitchen elements such as heat, moisture, etc.
- May be required to work indoors/outdoors as required for various events.

These are the basic parameters of the position. Additionally the candidate must demonstrate proficiency in the following areas:

- **Basic knowledge in usage of POS systems (Square and Market Man)**
- **Acceptable level of knowledge in using common administrative software (Microsoft Office, Outlook, Excel, Word, etc.)**
- **Basic use and operation of equipment and/or knowledge with physical plant (i.e. HVAC system, ice machine, electrical fuses, lighting, etc.)**
- **Effective time-management and multi-tasking**

Candidate must also secure the following certifications:

- **Miami-Dade Food Manager's License**
- **Any additional licenses/certifications deemed appropriate to managing the restaurant to maintain impeccable high safety and sanitation standards**