

Restaurant Sous Chef

Reports to: Executive Chef/ Restaurant Manager and Food and Beverage Director

Supervises: All Restaurant Kitchen Line Staff, Kitchen Support Staff

Role and Responsibilities

The role of Sous Chef at Morgan's Restaurant and Wine Bar is to prepare outstanding food for our customers and execute the menu, always ensuring a high level of performance, customer satisfaction and profitability. Customer satisfaction in our restaurant revolves around the food appearance, the high quality of the food, and the overall dining experience.

Your responsibilities will include the daily preparation of the menu and controlling the quality of the product. The role entails delegating kitchen duties, including line prep, daily features, and daily cleaning duties; this includes the overall supervision of line operations while ensuring food safety and quality.

General Responsibilities

- Comply with the standards of service and assist in assuring the same from all kitchen staff
- Assist in managing day-to-day operations, coordinating food production schedules, and ensuring the highest level of food quality, taste and presentation
- Control food cost by assisting in training kitchen staff on proper methods of food preparation and handling
- Ensures that all kitchen staff consistently adhere to uniform, grooming and general appearance standards
- In conjunction with the Restaurant Manager and Executive Chef, establish goals for the kitchen
- Establish and require strict adherence to Health Department regulations and food handling guidelines, monitoring ALL Health and safety practices
- In conjunction with the Restaurant Manager, and Executive Chef, create and test new menu items, including daily soups and seasonal/daily features
- Train all kitchen staff/ new hires and provide on-going coaching with existing staff as per handbook and BOH Training Path
- Input and collaboration with the Executive Chef and Restaurant Manager to conduct performance reviews and wage assessments with all line and dish staff
- The Sous Chef is responsible for open communication between BOH and FOH and displays responsiveness to concerns and suggestions
- Work at consistently maintaining the highest level of effective working relationships with all co-workers
- Completing daily orders, correcting any deficiencies as they arise
- Focus on "Big Picture" Cost Control, labour control and being pro-active regarding food costing
- The Sous Chef is expected to be on the line and cooking for 80% of the time, and approximately 20% of the time spent on administrative duties
- Help create and maintain weekly BOH line schedules with the Restaurant Manager, forecasting labour on a daily/weekly/monthly basis
- Aid in Special Event execution as required and directed by the Executive Chef and/or restaurant manager
- Participation in weekly departmental meetings with Restaurant Manager and Chef as required and participate in team building, customer service, and leadership sessions as required.

Expected start date: 2022-02-01

Job Type: Full-time

Salary: From \$55,000 - \$65,000 per year

COVID-19 considerations:

Stringent Covid health and Safety Protocols are in place.

Please submit your resume to Executive Chef Michael Boshart –
mboshart@morgancreekgolf.com

and

Director of Food and Beverage - Karen Morgan
kmorgan@morgancreekgolf.com