

# Jackson Hole Mountain Resort

## JOB DESCRIPTION

**POSITION:** Assistant Sous Chef

**DATE:** 5/14/15

**CLASSIFICATION** Hourly

**REPORTS TO:** Executive Sous Chef/Sous Chef

**DEPARTMENT:** F&B Rendezvous Lodge

**FLSA STATUS:** Non-Exempt

### *General Purpose*

- Responsible for overseeing cleanliness, prep, and quality of food for all Rendezvous Lodge operations.
- Knowledgeable about all products and locality of those products.
- Has a vast knowledge of product placement within all restaurant location(s)
- Has the ability to manage their own as well as other peoples time efficiently.
- Provides adequate communication with line level employee's as well as MOD's (Managers of Duty)
- Helps with menu ideas, including the research of food, ingredients, food trends, and composing and developing ideas for the menu.
- Understands general food and labor cost principals.
- Is responsible for keeping tabs on pars and managing not only the inventory of their stations, but the stations of lower level employees in a way that minimizes waste while keeping pars at their proper levels.
- Has knowledge and is able to enforce companywide policies.
- Actively help Chefs with supervision and quality control.

### *Essential Functions*

- Be able to direct staff, in absence of Chefs to meet goals and expectations of restaurant
- Set an example to all new staff and be able to instruct on kitchen protocol
- Be able to assist Chefs on special projects, overall kitchen management, and menu development
- Be constantly aware of the clock to ensure proper readiness for all service periods
- Be able to follow exact instructions with a sense of urgency
- Responsible to learn all food products
- Has the ability to safely handle knives, mandolins, slicers, blenders and various other kitchen equipment
- Has excellent knowledge of, and can execute, the fabrication of fish/meats and can train others to do so
- Adheres to JHMR/Teton Co. Health Dept. Hand Washing Policy
- Demonstrates proper hygiene
- Is a team player
- Can talk to and serve public if needed.

### *Other Functions*

- Report anything that needs immediate attention to the appropriate manager
- Work with all restaurant staff to better serve guest
- Assist management in maintaining a clean and organized kitchen at all times
- Always on time and in proper uniform at beginning of shift including proper footwear

*\*Employees are held accountable for all duties of this job*

# ***Job Qualifications***

## ***Knowledge, Skills & Ability***

- Excellent knowledge of food products and handling
- Be able to safely operate all kitchen equipment
- Extremely strong understanding of restaurant work
- Willingness to learn preparation and handling of ingredients
- Able to multitask on various levels under very high stress levels
- Strong understanding of personal hygiene and sanitation techniques as they pertain to restaurant work
- Can effectively communicate between language barriers.

## ***Education or Formal Training***

- High school diploma or equivalent
- Formal culinary training preferred
- Servesafe or equivalent preferred

## ***Experience***

- Minimum 2-4 years fine dining experience required

## ***Material and Equipment Directly Used***

- All kitchen equipment
- Knives and other sharp tools
- Chemicals and other cleaning products
- Raw and fresh foods

## ***Working Environment/Physical Activities:***

- Heavy lifting to 50lbs
- Kitchen Hot or Cold line
- Walk-in Coolers and Freezers
- Trash Recycling Room
- Execution of meals under various conditions of heat and stress

*Note: This job description is not intended to be an exhaustive list of all duties, responsibilities or qualifications associated with the job.*