

The Labrie Group

JIMMY'S • ATLANTIC GRILL • RIVER HOUSE • RIO

Sous Chef

- Reports to Executive Chef. In their absence, reports to Executive Sous Chef (where applicable) and General Manager. Cross functions with Pastry Focused Sous, FOH Manager(s) and Sales Manager(s) to deliver company goals.
- Provides daily leadership, support and development for all kitchen personnel.
- 50/55 hour work week.

Leadership

- Directly leads all kitchen staff, providing clear consistent direction, follow through, feedback, etc.
- Leads by example and develops all kitchen staff to treat all others with patience, dignity and respect.
- Responsible for kitchen staffing: scheduling, hiring, training, development, retention and termination.
- Ensures that company policies and practices are communicated, understood and adhered to by all kitchen staff.

Concept

- Ensures that Jimmy's consistently delivers outstanding, quality food with a pleasing presentation.
- Maintains all menu items, as well as coinciding recipes and procedural manuals, to ensure food and preparation consistency.

Facilities

- Ensures standards for daily cleanliness and safety in all kitchen, prep and storage areas.
- Continually and consistently identifies current and future equipment, leasehold improvement needs so things can be replaced and/or done in a timeframe and manner that has the least impact on customers and employees.

Profitability

- Maintains and enhances programs and systems to control all costs associated with the kitchen: food, payroll, workers comp, utilities, repairs, maintenance, small wares, linens, chemicals and waste removal.
- Ensures that menu pricing and POS systems are always correct and any changes are quickly and efficiently implemented through communication with FOH MOD.

The ideal candidate will have:

- Minimum of three years of experience as a Sous Chef.
- 2 year degree in Culinary Arts – 4 year preferred.
- Strong leadership and development skills.
- Excellent prioritization and organizational skills.
- Excellent written and oral communication skills.
- Strong interpersonal skills with ability to objectively, fairly and efficiently handle HR matters on a daily basis.
- Strong understanding of financial statements and profit/loss relationships as related to kitchen operations.
- Proficiency with computers, Microsoft Word, Excel, Outlook and POS systems.