



Sous Chef's Description:

There's never been a better time to join our team! Our company is staffed by the most amazing and talented people and right now we're looking for new recruits. People interested in satisfying careers with competitive salary and benefits, people like you! If you're interested in a rewarding career with room for growth and advancement, let's get together.

Responsibilities:

The **Sous Chef** is responsible for assisting the head chef with the supervising of the cooks and back of the house staff. He/She will delegate task to the kitchen staff, ensure that food is prepared in a timely manner while following compliance with health and safety regulations within the kitchen. The Sous Chef will communicate with the front of the house staff on daily specials and ensuring plate presentation.

Requirements:

- Proven work experience as sous chef or similar position
- Culinary School Diploma or related field of study
- Hands on experience with kitchen equipment
- Knowledge of cooking techniques
- Ability to take direction and work independently
- Must be able to lift up to 50lbs.
- Must be able to stand for 8 or more hours

Notes:

Along with competitive pay ours Managers are eligible for benefits including medical, dental and vision. We also provide education assistance to help you continue to grow and develop as a successful manager. We're looking for positive team players that enjoy flexible schedules. People that have a passion to grow and can contribute to building our unique environment. You must be 18 years old to be a manager in our company.

Additional Info: This job posting contains some information about what it is like to work in My Red-Lime Restaurant, but it is not a complete job description. People who work in our company perform a number of different tasks every day, and this posting does not list all of the essential functions of this job.