

Sous Chef

We are looking for an experienced Sous Chef to join Bully Hill Vineyards! If you enjoy food and have the ability to work in a fast paced environment, we would like to meet you! To be a Sous Chef, you along with a team will prepare, cook, and plate dishes while adhering to all health and safety guidelines. You will also oversee the kitchen and all staff. You should be outgoing, attentive, and punctual with the ability to work well with others.

Responsibilities

Set up/stock food station. Inventory Food Prepare food for service.
Cook menu items in cooperation with the rest of the kitchen staff.
Answer, report and follow head chef's instructions. Clean up station and take care of leftover food.
Stock inventory appropriately. Ensure food comes out in a timely fashion.
Comply with nutrition and sanitation regulations and safety standards.
Maintain a positive and professional approach with coworkers and customers.
Maintain kitchen cleaning schedule. Assist with staff scheduling. Oversee all kitchen staff.
Additional responsibilities may be required. Creativity in the kitchen.

Qualifications

Culinary experience. Experience working in a commercial kitchen. Management.
Must be available to work weekends, holidays, and an occasional evening.
Passionate about working with people. Works well in high volume/fast paced environment.
Works well independently as well as with a team.

Benefits

Health Insurance
401K Matching
Paid Vacation
Paid Sick Time
Tuition Reimbursement Program
Employee Discount

Job Type: Full-time

Salary: \$20.00 - \$25.00 per hour

Benefits:

401(k) matching
Health insurance
Paid time off
Tuition reimbursement