

Job description

Position Profile – Sous Chef

The ideal Sous Chef is hard-working, self-motivated and efficient in all tasks assigned. They are approachable and their communication style is direct and candid. This person should be a great leader equipped with a sense of humor, superior teaching, and coaching skills. Management style should be flexible to motivate a team of diverse individuals and foster an environment where open communication and teamwork are encouraged. Efficiency in tasks assigned and attention to detail are necessary for this position.

This person must be able to handle a fast-paced work environment. They must have quick work skills while still being organized and paying attention to detail. This person must also be both knowledgeable and dedicated to the health and sanitation standards of Catering by Design.

This position will report directly to the Executive Sous Chef and must be able to work flexible hours in accordance with workload, time constraints and kitchen deadlines.

Responsibilities (What)

The duties & responsibilities of the Sous Chef include, but are not limited to, the following:

- Follow all Kitchen System presented in training.
- Control, maintain, organize, and clean walk-in coolers and dry storage areas. Rotation and receiving stock from food purveyors.
- Assist all other chefs in the following as necessary: training new employees, filling in on any vacant positions, overseeing quality, overseeing efficiencies in prep time, and conducting prep list.
- Assist in inventories as necessary deemed by CDC.
- Prepare and conduct tastings, including presenting dishes to clients.
- To fulfill any duties deemed necessary by chefs to make the kitchen better within reason and normal to any kitchen environment.
- Work with chefs on new creative ideas as needed in both catering and DBG menus.
- The position will occasionally require you attend events as deemed necessary.
- Assist chefs in staff meetings with constructive criticism, ideas for change for the better, and a positive attitude towards all employees.
- Assist in staging events and checking out events
- Assist in daily kitchen prep work as necessary and when instructed by the Executive Sous Chef to do so.

Job Type: Full-time

Pay: \$60,000.00 - \$65,000.00 per year

Benefits:

- 401(k)
- 401(k) matching
- Health insurance
- Paid time off
- Referral program

Experience level:

- 5 years

Supplemental pay types:

- Bonus

Ability to commute/relocate:

- Denver, CO 80239: Reliably commute or planning to relocate before starting work (Required)

Work Location: In person

Specifications

Required:

- Minimum of two (2) years leading in a high-volume kitchen
- Flexible hours, working weekends and holidays as needed.
- Able to lift 50 lbs.
- Able to be on feet for extended periods
- Appreciation of great food

Preferred:

- Culinary Education
- High School Diploma or Equivalent

Desired

- Industry or Community involvement
- Outside hobbies and interests

Catering by Design for Everyone Each day, both directly or indirectly, we help our clients celebrate life's milestones and we revel in the creativity and uniqueness of every event. Our passion and purpose: dedication to making people happy through creativity and collaboration, is the core of who we are. To be authentic, we are committed to embracing our team and fostering an environment of creativity and individuality. At Catering by Design, we are dedicated to operating our business in a way that everyone feels welcome, accepted, safe, included, and worthy. Everyone – regardless of age, race, gender identity, sexual orientation, religion, and disability – is respected for their individualism and we cherish our differences. After all, our differences allow us to look at things with a diverse lens and by sharing our vision, we all grow together.