

United States Jobs Expertini®

Corporate Sous Chef

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Company: NORMS Restaurants

Location: United States

Category: other-general

Reports to: Corp Exec Chef/VP of
Food &
Beverage

of Position: The Corporate Sous Chef is responsible for supporting all chain wide unit level culinary and Back of House (BOH) operations functions including, but not limited to: Limited Time Offers (LTO), & menu development, New Restaurant's Opening (NRO) training, BOH/store QSC visits, food cost management, safety and sanitation standards. This position also supports culinary R&D and marketing initiatives as needed. Essential Job Functions:

- Prepares and conducts new menu rollouts training and follow up.
- Does BOH QSC visits, Cost Controls, and Safety/Sanitation visitations in all Units.
- Maintains and regularly updates the internal recipe, costing databases and yield calculations.
- Works with unit chefs as needed on Food Cost and BOH labor to achieve goals.
- Works with unit chefs in implementing or improving systems, ordering pars, prep pars and general organization of the kitchen.
- Work with chefs on ordering, receiving and storage practices.
- Improves the general cleanliness of all kitchens by visiting the units randomly for QSC inspections, and related to Health Inspection Reports.
- Improves the consistency of the food and plate presentations by working in the units and coaching the chefs, general managers and service directors.
- Improve recipe adherence by working in the units ensuring that chefs, cooks and prep cooks are properly trained.
- Works with the units on meat cutting, tenderizing and cooking to increase yields, maximize profits and provide a quality product.
- Improve speed and efficiency of the cook's line through and mise en place

organization, training of Lead/wheel cook in communications and coordination of cook times, in what sequence items should be fired, prioritizing which tickets can be put out ahead of others. · Responsible for overseeing the initial set-up and organization of the entire NRO BOH in conjunction with the NRO's chef, management, training team and staff prior to the restaurant's opening. Post opening, ensuring that it is running to Norms standards on all levels of safety & sanitation, food quality/presentation, efficiency, and supply chain management. Preferred:BOH Restaurant experience: 5 years (preferred)Multi-unit experience 5 years (preferred)Job Requirements:· Bilingual in Spanish · 10+ years· Excellent coaching/training · Excellent leadership skills· Strong culinary/presentation and cooking skills· Intermediate computer skills/Microsoft Word/Excel/Outlook/Publisher· Great organization skills· Knowledge of P&L in relation to BOH labor and food cost· Basic math and volume measurement knowledge for recipe conversions· Excellent communication skills verbal and written· Serve safe certified· Able to work nights, weekends, and holidays (as needed)· Able to commute: Los Angeles, Orange, Inland Empire Counties· Able to travel (as needed): In-State and NevadaGraduate of an accredited culinary school (preferred) Work Environment:This position routinely requires standing, walking, holding/carrying, reaching, twisting, bending/stooping, pushing/pulling, kneeling/squatting, sitting, climbing stairs/ladders. Employee will have the ability to lift and/or move at least forty pounds on a consistent basis. Benefits:· Company-paid holidays, generous vacation policy · Excellent health, dental and vision plan offering· 401k program· Meal reimbursement (when travelling to work sites) The statements contained herein reflect general details as necessary to describe the principle functions of this position, the level of knowledge and skill typically required, and the general scope of responsibility, but should not be considered an all-inclusive listing of work requirements. Individuals may perform other duties as assigned including work in other functional areas to cover absences or relief, to equalize peak work periods or otherwise to balance the workload, gain additional experience to further the individual's professional development. Equal Opportunity EmployerIt is Norms Restaurants, LLC, policy to recruit, hire, train, and promote in all job titles without regard to race, color, religion, sex, gender, national origin, ancestry, physical or mental disability, age, medical condition, marital status, military service, sexual orientation, or any other basis protected by law. Physical Requirements: The statements contained herein reflect general details as necessary to describe the principal functions of this position, the level of knowledge and skill

typically required, and the general scope of responsibility, but should not be considered an all-inclusive listing of work requirements. Individuals may perform other duties as assigned including work in other functional areas to cover absences or relief, to equalize peak work periods or otherwise to balance the work load, gain additional experience to further the individual's professional development.

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