

Catering Sous Chef

Job Brief

BRQ Restaurant is searching for a creative and motivated Catering Sous Chef to join our catering team. In this position, you will act as the second in command in our kitchen, following and enforcing our executive chef's requirements and guidelines.

Responsibilities

- Assist with the preparation and planning of catering orders.
- Ensure that kitchen activities operate in a timely manner.
- Resolve customer problems and concerns personally.
- Monitor and record inventory, and if necessary, order new supplies.
- Provide support to junior kitchen employees with various tasks including line cooking, food preparation, and dish plating.
- Adhere to and implement sanitation regulations and safety regulations.
- Manage the kitchen team in the executive chef's absence.

Requirements

- Culinary School Diploma
- A minimum of 2 years' experience in a similar role.
- Strong knowledge of cooking methods, kitchen equipment, and best practices.
- Good understanding of MS Office and restaurant software programs.

- Teamwork-oriented with outstanding leadership abilities.
- Excellent communication and interpersonal skills.