



**POSITION TITLE:**  
**SOUS CHEF**

**OUR COMMITMENT TO SERVICE:**

DÉJÀ BLUE is actively seeking exceptional & highly qualified staff. We strongly believe that in order to create a successful hospitality team, we need individuals who share our Passion, Integrity, Enthusiasm, Professionalism, Excellence and Art of Receiving. At DÉJÀ BLUE we will not have customers... we'll have Guests. Each visitor will be your Guest; just as you receive a Guest in your home you will take pride in serving each and every person you will meet. Unparalleled Service isn't just a part of our mission statement at DB, it's a commitment to each and every one of our future Guests.

**JOB BRIEF**

We are looking for a professional Sous Chef to be the second in command in our kitchen, following our Executive Chef's specifications and guidelines. The successful candidate will employ its culinary and managerial skills in order to play a critical role in maintaining and enhancing our guests' satisfaction.

**RESPONSIBILITIES**

- Help in the preparation and design of all food and drinks menus
- Produce high quality plates both design and taste wise
- Ensure that the kitchen operates in a timely way that meets our quality standards
- Fill in for the Chef in planning and directing food preparation when necessary
- Resourcefully solve any issues that arise and seize control of any problematic situation
- Manage and train kitchen staff, establish working schedule and assess staff's performance
- Order supplies to stock inventory appropriately
- Comply with and enforce sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and guests

**REQUIREMENTS**

- 5+ years of experience as a Sous Chef
  - Understanding of various cooking methods, ingredients, equipment and procedures
  - Excellent record of kitchen and staff management
  - Accuracy and speed in handling emergency situations and providing solutions
  - Familiar with industry's best practices
  - Working knowledge of computer software programs (MS Office, restaurant management software, POS)
- +BS degree in Culinary science or related certificate would be a plus

**REVISION 10/13/16**

\* You must be legal to work in the United States. As part of DB employment process, final candidates will be required to obtain licensure by completing a background check prior to an offer being extended. These background checks may include, but are not limited to, Criminal Background Check, Drug Screen, Credit Check