



## SOUS CHEF - JOB DESCRIPTION

JOB OVERVIEW			
<b>JOB TITLE</b>	Sous Chef	<b>TRAVEL FREQUENCIES</b>	According to business needs
<b>DEPARTMENT</b>	Attaché	<b>GRADE</b>	-
<b>LOCATION</b>	Diplomatic Quarter, Riyadh	<b>NATURE OF THE JOB</b>	Field Based
<b>REPORTS TO</b>	-	<b>JOB TYPE</b>	<input checked="" type="checkbox"/> Full Time <input type="checkbox"/> Part Time

JOB DETAILS	
<b>GENERAL JOB DESCRIPTION</b>	<p>The Sous chef plays a role in supporting the Executive Chef in managing the kitchen's daily operations. This position requires a professional with substantial experience in high-end culinary environments, possessing both strong cooking skills and the ability to manage a kitchen team. The ideal candidate should demonstrate expertise in various cooking techniques and cuisines, with a focus on maintaining the highest standards of food quality and presentation. The Sous Chef plays a crucial role in menu development, staff training, and kitchen administration, contributing significantly to the overall dining experience at Attaché.</p>
<b>DUTIES &amp; RESPONSIBILITIES</b>	<ul style="list-style-type: none"><li>• Assisting the head chef in menu planning and recipe development</li><li>• Ensuring that all food is prepared and presented to the highest standards</li><li>• Managing kitchen staff and delegating tasks as required</li><li>• Overseeing food storage and stock management</li><li>• Ensuring that all health and safety regulations are followed in the kitchen</li><li>• Developing and maintaining relationships with food suppliers</li><li>• Training new kitchen staff and managing their ongoing development</li><li>• Helping to maintain kitchen equipment and facilities</li></ul>



	<ul style="list-style-type: none"><li>• Working with the front of house staff to ensure a smooth dining experience for customers</li><li>• Supporting the head chef in day-to-day operations and stepping in when needed.</li></ul>
<b>EDUCATION &amp; TRAINING</b>	<ul style="list-style-type: none"><li>• A Culinary degree or a relevant field.</li></ul>
<b>KNOWLEDGE &amp; EXPERIENCE</b>	<ul style="list-style-type: none"><li>• A minimum of 2 years' experience in a similar role.</li><li>• Strong knowledge of cooking methods, kitchen equipment.</li><li>• Good understanding of MS Office and restaurant software programs.</li></ul>
<b>SKILLS &amp; ABILITIES</b>	<ul style="list-style-type: none"><li>• Excellent cooking and culinary skills.</li><li>• Strong leadership and team management capabilities.</li><li>• Effective communication and organizational skills.</li><li>• Ability to work efficiently under pressure in a fast-paced environment</li></ul>
<b>HOURS / SHIFTS</b>	9 Hours ( +/- 90 minutes)