



Sous Chef

Competitive Salary + Benefits

Take pride in a job well done?

The Role

The Sous Chef (SC) will report directly to the Head Chef, for all aspects of running the kitchen (during the Head Chef's absence) department and directly supervise the Kitchen Team Leaders and Team Members.

- **Food Quality** – ensuring all food entering the restaurant received from suppliers meets brands specification.
- **Profitability** – maintaining accurate inventories.
- **Timeliness of Food** – ensure that acceptable food preparations times are maintained.
- **Cleanliness and Maintenance** – ensure YO! Sushi and Health and Safety requirements are maintained at all times.
- **Performance of Supervisors and Staff** – ensure all Team Leaders and Team Members reach their full potential through on-going evaluation, training and development.
- **Knowledge of and Adherence to all YO! Sushi Policies and Procedures** – ensure all staff follow proper company procedures and policies.

In addition, the SC is personally responsible for:

- **Conducting second interviews and reference checks for Kitchen TM applicants.**

The Person

To apply for this role you must be able to work in a fast-paced and multi-tasked environment and must have the following:-

- Proven experience of working in a previous chef role within the catering and hospitality industry.
- Ability to produce recipes within brand specification
- Excellent communication skills.
- Be able to work as part of a team.
- Be able to work effectively under pressure.
- Have great organisational skills.
- Should have good working knowledge of MS Word and MS Excel.
- Must be able to demonstrate expertise in performing all positions within the kitchen.
- A passion for Asian food.
- Must have permission to work within the United Kingdom

If the above sounds like you and you want to be part of something different and work in a friendly environment, we definitely would like to hear from you.

Please respond with a detailed CV to: recruitment@yosushi.com