



## **JOB DESCRIPTION**

**Position:** Tasting Sous Chef

**Reports To:** Culinary Director

**Status:** Full Time

### **POSITION OVERVIEW**

The Tasting Sous Chef position will work directly under the Culinary Director and Executive Sous Chef in overseeing all aspects of our Client Tasting experience. In addition to preparing and executing all client tastings, the Tasting Sous Chef will provide culinary event support as required at all PPHG locations. The Tasting Sous Chef will consult with Sales and Event Managers on client menus, order/ prep/ inventory all product and supplies necessary, and execute flawless menu tastings consistently that are reflective of our event standards. This position requires excellent organizational skills and attention to details. Extensive food knowledge and regard for special diets and allergens is crucial when accommodating our valued clients.

### **KEY RESPONSIBILITIES**

Ideal Candidates would possess:

- Passion for service excellence.
- Knowledge of fine dining service, food, sustainable seafood, allergies
- Ability to work all positions and stations in the kitchen in addition to tastings and event needs
- Client Relationship: Develop and maintain effective client and customer rapport for mutually beneficial business relationship.
- Productivity: responsible for maintaining food quality and consistency of items at all times; managing waste, SOPs, recipes and ingredients through managing client driven menus and labor standards.
- Improve client and planner service by communicating and assisting individuals to understand guest needs, providing guidance, feedback, and individual coaching when needed
- Performing regular stock/inventory par levels and ordering as necessary for tastings based on client needs

- Working directly with local purveyors and distributors handling deliveries/receiving orders
- Direct communication and education with Event Managers
- Weekly meetings with Event team to go over weekly tastings and BEO's
- Ensure positive guest service in all areas. Respond to complaints, taking any and all appropriate actions to rectify issues with any dissatisfied clients
- Control tasting costs as they pertain to food, labor, waste, inventory, and banquet events
- Ensure all food being produced is of the highest level of quality, prepared in a timely and consistent manner ensuring complete guest satisfaction
- Ability to be an innovative thinker in regard to specialized event requests, providing customized options and creative solutions
- Process invoices related to F&B culinary team and tastings and submit appropriately
- Enforce standard sanitation practices; adhere to local and state health code regulations

## **REQUIREMENTS**

- A minimum of 3 years of culinary experience at a reputable culinary establishment
- Must be able to handle the pressures of simultaneously coordinating a wide range of activities and recommend appropriate solutions to client and or event issues
- Ability to work cooperatively and professionally with other departments, with respect to the chain of command
- Must possess mature, professional demeanor to interact with staff and guests
- Demonstrate expertise in inventory management and labor control systems
- Be proficient in Microsoft Office, Excel, Food costing programs and event management software to prepare administrative documents that include accounting and HR paperwork
- Demonstrate self-discipline, initiative and strong leadership capacity; requires high degree of flexibility, creativity and attention to detail

- Analyze and resolve problems while exercising good judgment amid a high-pressure work environment; maximize productivity while prioritizing/delegating many simultaneous tasks
- Possess mature, professional demeanor while interacting with vendors, staff and guests
- Enforce Patrick Properties standards, policies and procedures with assigned staff
- Strong communication and management skills between event management, banquet and BOH teams
- Oversee and adhere to departmental labor & food costs standards, and negotiate best possible prices and quality with vendors
- Meet with Culinary Director, owners' representatives on a regular basis to provide insight on current culinary operations and developments, as well as larger industry trends and practices
- Hold a valid US driver's license
- Ability to lift at least 50lbs; frequent standing for long periods of time
- Be Serv Safe certified or will be certified after 6 months of hire date.

**THIS DOCUMENT IN NO WAY CONSTITUTES AN EMPLOYMENT CONTRACT. THIS OUTLINE INCLUDES BUT IS NOT LIMITED TO THE RESPONSIBILITIES OF THE TASTING CHEF.**