

## Sous Chef:

We are seeking a full-time talented and motivated Sous Chef to join our culinary leadership team. The ideal candidate is passionate about high-quality cuisine, thrives in a fast-paced kitchen, and is ready to support the Executive Chef in delivering exceptional dining experiences. This role is perfect for a creative, hands-on chef who excels in team mentorship, kitchen organization, and maintaining exceptional standards

If you enjoy a collaborative, positive kitchen environment and take pride in both craftsmanship and leadership, this role may be a strong fit.

### Essential Duties

- Support the Executive Chef (EC) in daily kitchen operations including food preparation, menu planning, and maintaining quality kitchen standards.
- Maintain a positive work environment by working and communicating in a courteous and professional manner with all guests, co-workers and vendors.
- Maintain awareness of all state & federal sanitation procedures and industry food safety practices.
- Be fully trained and capable in all back-of-house roles, and ready to step onto the line whenever needed. Early on, a significant portion of this position will involve hands-on line cooking.
- Train and support kitchen staff, ensuring full compliance with food safety regulations and maintaining a clean, organized, and sanitary work environment.
- Prepare and execute high-quality dishes with consistent flavor, texture, and presentation. Supervise assigned stations during service to maintain efficient and seamless kitchen operations.
- Contribute to the preparation of entrees, sauces, and specialty items, guaranteeing that all food meets the restaurant's quality and presentation standards.
- Track and manage inventory, place orders as needed, and monitor food costs to support effective budget control and profitability.
- Partner with the Executive Chef to develop new dishes and specials, integrating seasonal ingredients and responding to guest trends and preferences.
- Verify the quality and presentation of all plates before they leave the kitchen, ensuring each dish upholds the restaurant's culinary standards.
- Lead daily and periodic deep-cleaning efforts to maintain a safe, sanitary, and well-organized kitchen at all times

### Minimum Qualifications

- 2+ years of professional kitchen experience.
- At least 1 year of experience supervising or leading others in a professional setting.

- Ability to effectively lead and motivate kitchen staff, promoting a positive and productive work environment
- Strong knowledge of culinary techniques, including sautéing, roasting, sauce preparation, ingredient handling, kitchen equipment, and plating standards
- Excellent written and verbal communication skills to effectively coordinate with kitchen staff and front-of-house teams.
- Proven ability to manage high-pressure service periods and handle unexpected challenges with efficiency and professionalism.
- Experienced in high volume food production, with a solid understanding of quality-focused kitchen operations.
- Highly dependable, with a consistent record of punctuality, reliability, and follow-through in a fast-paced work environment
- Strong numerical skills to manage ingredient ordering, calculate recipe quantities, and determine proper portion sizes.
- Food Handler's Permit or must be able to obtain within 6 weeks
- Ability to stand for long periods of time and lift up to 50 pounds with or without accommodation
- Willingness to work all shifts including evenings, weekends, and holidays depending on the restaurant's hours of operation

## Preferred Skills and Qualifications

- Formal culinary education or equivalent experience in a professional kitchen.
- 3+ years of professional kitchen experience

## Why Work at The Edge:

- Competitive pay
- Full-time employees (30+ hours per week) accrue PTO based on hours worked, up to 40 hours annually.
- Uniforms provided

*\*The Edge is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race/ethnicity, color, religion, gender, sex, national origin, age, sexual orientation, gender identity, protected veteran status, disability or any other category protected by law.*