



Job Role: Junior Sous Chef

As our Junior Sous Chef, you will support the Sous Chef and the Executive Chef in streamlining daily kitchen operations while ensuring that every dish exudes quality and creativity. You'll play a pivotal role in maintaining high food standards, strict hygiene practices, and an environment that nurtures innovation. Although our focus is on Pan-Asian cuisine, we provide the guidance and training needed so that a strong general culinary background is your primary asset.

Key Responsibilities

- **Assist in Kitchen Management:**
 - Support the lead culinary team during service to ensure smooth, efficient operations.
 - Oversee daily prep work and food production while ensuring that dishes meet our high standards of quality and presentation.
- **Food Preparation & Execution:**
 - Execute recipes with precision under the guidance of the Sous Chef and learn the nuances behind Pan-Asian techniques.
 - Assist in developing new dish ideas through hands-on participation and creative input.
- **Quality & Sanitation:**
 - Enforce and adhere to strict food safety, cleanliness, and hygiene protocols.
 - Maintain and monitor kitchen equipment and workstations to ensure optimal condition and safety.

- **Team Support & Training:**

- Mentor and support junior kitchen staff, fostering a positive, collaborative work environment.
- Help coordinate team efforts to continually improve kitchen efficiency and culinary innovation.

- **Inventory Management:**

- Aid in monitoring inventory and stock levels, ensuring optimal use and minimal waste.
- Support the ordering process by tracking stock rotation and expiration dates.

Qualifications

- **Culinary Background:**

- A solid foundation in general cooking techniques and practices is essential.

- **Soft Skills:**

- Strong organizational skills, attention to detail, and the ability to multitask in a fast-paced environment.
- Good communication skills and an aptitude for effective teamwork and leadership.

- **Learning Attitude:**

- A genuine passion for culinary arts and *a keen desire to learn* specific Pan-Asian techniques.
- Flexibility and openness to new methods and recipes during a continuous learning process.

- **Work Schedule:**

- Availability to work in shifts, including evenings, weekends, and holidays as required by a dynamic restaurant setting.

What We Offer

- **Growth & Development:**

- Hands-on training in Pan-Asian culinary techniques, allowing you to broaden your culinary expertise.
- Opportunities for career advancement within our growing restaurant group.

- **Dynamic Work Environment:**

- Engage with a passionate team in a fast-paced, creative setting where innovation is celebrated.
- A supportive culture where your ideas and contributions to our culinary offerings are highly valued.

This role is perfect for culinary professionals looking to step up their game, learn exciting new flavors, and contribute their creativity to a vibrant dining experience. In our restaurant group, we believe that a chef's potential is unlocked by their willingness to grow—so even if your background isn't deeply rooted in Pan-Asian cuisine, your commitment to excellence and learning will shine through.

If this sparks questions about further growth, progression, or specifics of our training programs, I'd be happy to explore those details further with you.