

Job Title

Sous Chef

Department

F&B Production

Location

Chikmagaluru

Reports To

Executive Chef

Job Summary:

The Sous Chef is responsible for assisting the Executive Chef in managing kitchen operations, ensuring high-quality food preparation, maintaining hygiene standards, and delivering exceptional dining experiences to guests. The role involves supervising kitchen staff, managing inventory, and ensuring consistency in food quality and presentation.

Key Responsibilities:

- Support daily kitchen operations and supervise food preparation
- Ensure consistency in taste, quality, and presentation
- Monitor portion control and reduce food wastage
- Train and supervise kitchen staff (CDPs, Commis)
- Assist in menu planning and introduce new dishes
- Maintain inventory and ensure proper stock control (FIFO)
- Ensure compliance with food safety and hygiene standards
- Coordinate with service team for smooth operations
- Handle guest feedback and special dietary requirements

Required Skills & Qualifications:

- Strong culinary knowledge (multi-cuisine preferred)
- Leadership and team management skills
- Knowledge of hygiene standards (FSSAI)
- Good communication and coordination skills
- Ability to work under pressure
- Diploma/Degree in Hotel Management or Culinary Arts
- 4–7 years of experience in hotel/resort kitchen
- Minimum 2 years in supervisory role

Key Competencies

- Attention to detail
- Time management
- Team leadership
- Problem-solving
- Creativity in food presentation