



# Infinity Brazil

## SOUS CHEF

### **Position Summary:**

The primary responsibility of the Sous Chef is to maintain an efficient operation by constantly analyzing quality and cost of food production.

### **Principal Duties and Responsibilities:**

Maintain set budget and monitor time management.

Provide ongoing training and ensure that the standards set by the Corporate Offices are followed.

Ensure safe, quality food products and complete guest satisfaction.

Develop and comply with the systems, procedures, rules, objectives and timescales set by the organization

and take a disciplined approach when undertaking tasks.

Work within a technical/ specialized area of expertise to improve the quality of the service and product provided.

Adopt an accommodating and helpful manner.

Accept the objectives set by others and work within agreed parameters to ensure tasks are complete.

Mentor, counsel, coach and support subordinates to boost morale and personal esteem.

Maintain a high level of crew morale within the administration dept.

ensuring that all crew are treated in a

fair and unbiased manner and the team works with a positive atmosphere.

Ensure full adherence to menus, recipes, methods and operational specifics provided by the company.

- Seek direction and authority from others when and if appropriate.
- Achieve set goals in a non-assertive and efficient manner.
- Conduct food tastings on a daily basis .
- Correct discrepancies (quality, taste, appearance) immediately.
- Monitor and assist Section Heads to prepare the daily electronic food requisitions according to the forecasted figures.
- Monitor the Dinner Service Line in assigned location, to ensure smooth and efficient service, presentation and final plating.
- Monitor the production and preparation level using the Culinary Checklist. Report any malfunctions and necessary repairs that affect the daily operation in the galley, and that violate Public Health & SMS requirements to the Technical department.
- Ensure that all the HACCP procedures are applied at all times and followed accordingly.
- Ensure that assigned area of responsibility is ready for announced or unannounced inspection conducted by Ship Management or local authorities .
- Be present during all inspections.
- Ensure and reinforce the daily Recipe review program with CDP' s and Section Heads. Recipe reviews must be submitted to the culinary department for review and approval.
- Participate in the Cooking Demonstration as required.
- Attend early stand-by for any inspection.
- Work late hours occasionally for specific events.
- Assist the Procurement team with storing operations and quality control.
- Supervise activities such as afternoon tea, pool parties, cocktail parties, Main galley/Terrace Caf é lunch service, and evening duties.
- Ensure confidentiality when handling sensitive information.
- Achieve the primary objectives of the position and comply with the above-mentioned accountabilities in a timely and efficient manner in accordance with ICS policies.

- Project a favorable image of the company, promote its aims and objectives, and foster and enhance public recognition and acceptance of all its areas and endeavors.
- Comply with the safety and pollution prevention regulations and operating procedures at all times, participating in all relevant meetings and training sessions.
- Participate in all mandatory training without excuse.
- To efficiently perform all other duties as requested by shipboard management or shore side

### **Experience**

Minimum of 8 years in the profession (Quality Hotels and Restaurants).

- Minimum of 2 years of experience in a management role in a well - recognized luxury hospitality establishment or upscale cruise line.
- Fluent in written and spoken English,
- Communicate effectively with the senior management.
- Possess ability to lead and make decisions.
- Good administrative skills.
- Experienced in coaching subordinates.
- Must be cost and quality conscious.

### **Preferred**

College Degree in Culinary.

\*this job description is to be considered as a general reference of duties and responsibilities for the position as it might change according to ship and cruise line.

Effective: Jan/2020