

SOUS CHEF

Responsibilities

- Manage kitchen activities
- Train, mentor, and inspire junior kitchen staff to foster a positive and productive atmosphere.
- Oversee food safety and sanitation practices; ensure compliance with health regulations.
- Contribute to menu planning and recipe development.
- Prepare and present quality dishes

Qualifications

- Leadership, organizational, and communication skills.
- Passion for food and a commitment to quality and excellence.
- Desire to learn.
- Previous experience in a high-paced restaurant kitchen.
- Culinary degree or equivalent experience.
- Knowledge of Caribbean and Continental cooking styles.

Resumes to:

Staffing@Cutters.bb