



13767W County Road B
Hayward, WI 54843

Job Description

Job Title: Sous Chef
Department: Food & Beverage
Reports to: F&B Director/Executive Chef
Pay Range: Grade 6 / \$18.10 – \$22.00
Opening Date: July 11, 2017
Closing Date: Until Filled

Basic purpose or function: A professional Sous Chef to be second in command in our kitchen, following our Executive Chef's specifications and guidelines. The successful candidate will employ their culinary and managerial skills in order to play a critical role in maintaining and enhancing our customer satisfaction

Job Responsibilities:

- Monitor consistency of purchased food products to ensure they meet our specifications.
- Monitor quality and quantity of prepared food to ensure the best product reaches our guests
- Ensure proper rotation and utilization of stored food to prevent waste.
- Oversee food preparation to ensure proper consistency of flavor, presentation, and portion control.
- Responsible for maintaining/cleanliness of all walk-in refrigerator and freezers. Eliminate waste whenever possible.
- Participate in progressive discipline, per the company policy manual
- Resourcefully solve issues that arise and seize control of any problematic situations
- Monitor, develop, coach, mentor, and evaluate hourly team members.
- Promote positive performance by providing timely feedback.
- Serve in a teaching role; provide instruction as needed from standardized recipes.
- Assist with and monitor schedules to ensure appropriate staffing levels.
- Oversee line cooks, buffet cooks, kitchen helpers and bakers.
- Create menus and develop new standardized recipes for the A' la Carte and Buffet.
- Supervise the buffet & A' la Carte line team in their respective areas
- Ensure overall high standard of guest service efficiency, sanitation, training, and food/health safety practices.
- Performs other related duties as assigned.

Minimum Qualifications:

- Minimum education of A.O.S, (or) Culinary Degree
- Minimum of 6 years in restaurant atmosphere
- Developed culinary skills, soups, sauces, roasting and baking recipes & procedures
- High standards of excellence
- Self-starter and motivator
- Excellent communication skills, proficient with Microsoft products: Windows, IM, Excel
- Ability to resolve disputes respectfully and maintain a non-hostile work environment
- Must be able to work a flexible schedule, including nights and week-ends
- Highly organized, with outstanding time management techniques
- Must be able and willing to develop more junior staff members, teaching them to work cleanly, efficiently, and with a high regard for quality ingredients and presentation.

Native American preference applies to all candidates for this position.

Submit application & resume to:
Lac Courte Oreilles Casino, Lodge & Convention Center
13767W County Road B
Hayward, WI 54843
715-634-5643 ext. 6109

catrina.white@lccasino.com

Apply Online at:

<http://www.lccasino.com/employment.html>

