

Krabbe's Kountry Klub

SOUS/LINE CHEF



JOB TITLE: Sous/ Line Chef

JOB CATEGORY: Food & Beverage Services

Department/Group :

Food & Beverage Services

Hours:

30+ per week

Location:

Seymour, WI

Benefits:

Meal Perks

Pay:

\$13.00-\$15.00 per hour

Position type:

Full Time

Business Contact

Emily Perrault, Executive Chef

Date posted:

10/14/23

Will train applicant:

Yes

Posting expires:

N/A

External posting URL:

<https://www.linkedin.com/jobs/view/3740793483/>
<https://tinyurl.com/postingindeed2023>

Shift:

Day, Evening, Weekends

APPLICATIONS ACCEPTED BY:

Email:

krabbesperraultemily@gmail.com

Subject line:

Sous/Line Chef Application

JOB DESCRIPTION

We are looking for a line cook/sous chef to come learn with Krabbe's and be willing to grow within the company. Krabbe's is a traditional Wisconsin supper club, with nightly features. Our menu includes steaks, seafood, pasta dishes, appetizers, and more. We pride ourselves on quality food, quality service, and excellent old fashions.

Duties:

- Assist the head chef in planning and preparing meals
- Oversee and coordinate kitchen operations
- Ensure food quality and presentation meets the highest standards
- Collaborate with the head chef to create new menu items
- Maintain inventory of kitchen supplies and equipment
- Assist with stocking and setting up kitchen stations
- Assist with preparation of menu items before service
- Adhere to food safety and sanitation regulations
- Work with service staff to ensure orders are completed correctly and in a timely fashion
- Assist in cleaning and storing equipment, at the end of the shift
- Ability to use kitchen equipment such as, deep fryers, flat tops, ovens, blender, mixer, and warmers in food preparations

Experience

- Previous experience as a line chef (at least 1 year) or in a similar role
- Strong knowledge of culinary techniques and practices
- Excellent organizational skills
- Ability to work in a fast-paced environment
- Attention to detail and ability to multitask
- Ability to communicate well
- Ability to manage multiple orders at once

Qualifications

- 1-2 Years' experience in a fast-paced environment

Preferred Skills

- Experience in cooking on a line
- Communication
- Organization