



LAGOS CONTINENTAL

## **JOB DESCRIPTION**

<b>Job Title:</b>	<b>Junior Sous Chef</b>
<b>Department:</b>	<b>Food and Beverage Kitchen</b>
<b>Job Band:</b>	<b>5</b>
<b>Reports to:</b>	<b>Executive Chef</b>
<b>Positions Supervised:</b>	<b>Chef De Partie, Demi Chef De Partie, Commis Chef</b>

### **Job Scope**

Under the general guidance and supervision of the Executive Chef or his/her delegate and within the limits of the Hotel's policies and procedures. The Junior Sous Chef would be responsible for preparing and serving a wide range of menu items that meet customers' expectation whilst supervising junior members of the kitchen. He/she will also be responsible for delivering a high quality dining experience to all guests

### **Key Relationships**

Executive Chef, Team Members, Guests and other departments.

### **Key Job Responsibilities**

- Prepares, cooks, serves and stores the following dishes
  - Appetizers, Savories, Salads and Sandwiches
  - Hot and Cold Sauces
  - Poultry Dishes
  - Egg, Vegetable, Fruit, Rice and Farinaceous dishes
  - Meat Dishes and Meat marinades
  - Fish Dishes
  - Hot and Cold desserts
  - Petit fours
- Prepares Regional dishes appropriate to the Hotel Menu, location and guest mix
- Assists in the preparation of Department's budget and aim to achieve budgeted gross profits



LAGOS CONTINENTAL

- Ensures compliance with all Food & Beverage policies, standards and procedures
- Develops specific guidance and plans to prioritize, organize, and accomplish daily kitchen operations work.
- Perform other duties as assigned.

### **Self-Management**

Ensure Compliance to the following:

- Hotel rules and regulations
- Grooming Standards.
- Timekeeping and attendance policies.

### **Customer Service**

Demonstrate service attributes in accordance with industry expectations and company standards to include:

- Being attentive to guests
- Accurately and promptly fulfilling guest requests
- Understand and anticipate guest needs
- Maintain a high level of knowledge which will enhance the guest experience
- Demonstrate a service attitude that exceeds expectations
- Take appropriate action to resolve guest complaints
- Be able to promote the hotel's products and services.
- Maintain a high level of product and service knowledge about all F&B activities.



LAGOS CONTINENTAL

### **Health Safety & Security**

- Demonstrates an understanding and an awareness of all policies and procedures relating to Health, Hygiene and Fire Life Safety at the hotel.
- Good Knowledge of emergency and evacuation procedures at the hotel.

### **Background, Skills and Experience**

- A Bachelor's Degree in Hospitality Management or a similar course.
- Minimum of 5 years' experience as a Senior Chef in an upscale restaurant preferably in a 5 Star Hotel
- Strong Interpersonal and Communication Skills
- Good Understanding of Food Costs and Margins and how to best control them.
- HACCP Certified.
- Ability to work at a rapid pace while maintaining attention to details
- Ability to Multi-Task
- Flexible and able to adjust to meet the changing needs of Guests
- Strong leadership and management skills
- Ability to deliver under Tight Deadlines and within constraints
- Good organizational skills with a "leading by example" attitude.