

REFINERY CONCEPTS

SOUS CHEF (JAPANESE CUISINE)

SCOPE OF DUTIES AND RESPONSIBILITIES

- Effectively manage the kitchen operations to ensure correct standards and procedures are followed in the daily food preparation
- Consistently monitor food quality and quantity to ensure profit margins are maintained and operating budgets are adhered through effective control systems
- Responsible for overseeing the cleanliness, hygiene and maintenance of the kitchen and ensure compliance with all applicable food safety and regulations (e.g. HACCP, NEA regulations)
- Lead and ensure staff are cross-trained to support successful daily operations
- Exhibit Japanese culinary talent and expertise by performing tasks while leading and coaching the staff and managing all food related production
- Work closely with the Head Chef to determine menu selections and specials and develop new menu recipes as necessary
- Assume duties and responsibilities in the absence of the Head Chef

REQUIREMENTS

- Diploma in Culinary with minimum 5 years of experience in Japanese cuisine of which 3 years are in Sushi and Sashimi Counter
- Has excellent sense of taste and creativity in food presentation
- Strong leadership skills to lead, manage, train and motivate staff
- Team player with good and effective communication and interpersonal skills

APPLY NOW

To apply, simply drop us an email to careers@refineryconcepts.com with your Full Name, Contact Details, Nationality, Resume (If Any), and we will get back to you.