

JOB DESCRIPTION

Title	Sous Chef (Assistant Head Chef)
Department	Business Investment and Commercial Services
Reports to	Head Chef
Location/Campus	Panatina & Kukum Campus

Position Overview

The Assistant Chef for the Pacific Games 2023 event at the Solomon Islands National University Catering Services will play a vital role in supporting the culinary operations and ensuring the successful execution of food services during the event. The Assistant Chef will work closely with the head chef and culinary team to prepare, cook, and present high-quality dishes, contribute to menu planning, maintain a clean and organized kitchen environment, and uphold food safety and hygiene standards.

Main Duties and responsibilities

Food Preparation and Cooking	<ul style="list-style-type: none"> Assist in the preparation and cooking of a variety of dishes according to established recipes and standards. Collaborate with the culinary team to ensure timely and accurate food production. Follow cooking techniques and presentation guidelines to maintain consistent quality.
Ingredient Management	Ensure proper handling, storage, and rotation of ingredients to maintain freshness and prevent food waste. Notify the Head Chef of any inventory needs in a timely manner.
Cooking Techniques	Execute cooking techniques with precision, ensuring flavors, textures, and presentations meet the established standards set by the Head Chef.
Menu Assistance	Collaborate with the culinary team to develop and refine menu offerings that cater to a diverse range of dietary preferences and restrictions
Menu Support	<ul style="list-style-type: none"> Contribute to menu planning and development, taking into consideration dietary requirements, cultural preferences, and event themes. Offer creative ideas for menu items to enhance the dining experience.
Kitchen Operations	<ul style="list-style-type: none"> Maintain a clean, organized, and well-stocked kitchen area. Ensure proper storage and labeling of ingredients to prevent spoilage and cross-contamination. Assist in inventory management and restocking supplies as needed.

Dimensions

Food Safety and Hygiene	<ul style="list-style-type: none"> • Adhere to strict food safety and hygiene standards in food handling, storage, and preparation. • Monitor a clean and sanitary workstation, following all food safety guidelines and protocols in the kitchen. • Assist in maintaining kitchen cleanliness and organization.
Collaboration	<ul style="list-style-type: none"> • Work closely with the head chef, culinary team, and other staff members to ensure smooth kitchen operations. • Communicate effectively with colleagues to coordinate tasks and maintain a positive work environment.
Working Environment	The Assistant Chef role involves working in a dynamic kitchen environment during the Pacific Game 2023 event. Collaboration with head chef and kitchen staff is essential to ensure the successful execution of meal preparation and service.
Quality Control	<ul style="list-style-type: none"> • Assist in quality control by tasting and inspecting dishes before they are served to guests. • Make adjustments as necessary to maintain high standards of taste, presentation, and consistency.
Timely Execution	Ensure all dishes are prepared and served according to the event schedule, maintaining the highest standards of timeliness and efficiency.
Adaptability	Be flexible and adaptable to changes in menu, schedule, and kitchen requirements as dictated by the event's needs, such as last-minute changes, special requests, or alterations to menus while maintaining consistency in quality.
<u>General Responsibilities</u>	
<ul style="list-style-type: none"> • Maintain a clean, organized, and well-stocked kitchen area. • Ensure proper storage and labeling of ingredients to prevent spoilage and cross-contamination. • Assist in inventory management and restocking supplies as needed. • Execute cooking techniques with precision, ensuring flavors, textures, and presentations meet the established standards set by the Head Chef. • Assist in the artful plating and presentation of dishes, considering aesthetics and appealing visual displays. 	
<u>Qualifications required</u>	
<ul style="list-style-type: none"> • The ideal candidates will possess a degree in culinary or hotel management or certificate 111 in commercial cookery or formal training program in cookery. • Formal culinary training or relevant certifications are a plus. 	
<u>Experience</u>	
Essential to the position	<ul style="list-style-type: none"> • Prior culinary experience in a professional kitchen setting is preferred.

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| | <ul style="list-style-type: none">• Familiarity with Western Style cuisine, Pacific cuisine and culinary techniques is advantageous.• Ability to work well under pressure in a fast-paced environment.• Strong teamwork and communication skills.• Basic understanding of food safety principles and practices.• Attention to detail and a passion for creating exceptional dishes.• Availability to work flexible hours, including evenings and weekends, during the Pacific Games event.• Have a high level of written and spoken English.• Possess a demonstrated knowledge of chef• Be prepared to participate in all ongoing in-service training and refresher training activities provided by the service provider |
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Terms and Conditions

The position is for one month contract under part time employment contract. Remunerations and benefits will be according to SINU part time Salary level under the support service stream.