



POSITION: Executive Sous Chef

REPORTS TO: Executive Chef

Position Summary:

Five Star Event Catering is a leading full service catering company located in Birmingham, Alabama. Five Star is located at and serves as the exclusive caterer for the Barber Motorsports Park and Barber Vintage Motorsports Museum. Five Star also provides off-site catering services.

Five Star seeks an Executive Sous Chef to join its culinary team. This position will assist the Executive Chef in the daily operations of the kitchen and accept other assigned duties. The ideal candidate will have a solid knowledge of food and beverage and a proven track record of Kitchen Management within the hotel/restaurant/catering industry. Individuals must display creativity and flair, the ability to provide guidance to others, exhibit business acumen, excellent communication skills, and a strong work ethic. The Executive Sous Chef is responsible for planning and directing food preparation in the kitchen. This will involve supervising other kitchen staff, working alone, and working with a team.

Job Description:

Executive Sous Chef responsibilities include but are not limited to the following:

- Manage daily production, preparation, and presentation of all food/beverage to ensure a quality product.
- Manage and motivate kitchen staff. Train new kitchen employees. Ensure that all kitchen workers are performing at the level required by a professional kitchen.
- Create and manage kitchen staffing schedule.
- Monitor, analyze and control labor and food costs. Ensure budgets are met while quality is maintained/improved.
- Serve as expeditor for the kitchen. He/she will be responsible for arranging and managing production tickets.
- Ensure food leaving the kitchen is of the highest quality and presented in an attractive manner.
- Assume responsibilities of Executive Chef in his absence.
- Manage food purchasing and storage.
- Establish strict adherence to a safe and hygienic kitchen environment according to state and local authorities.

- In conjunction with Executive Chef, develop new recipes and menus. Produce creative foods with fresh and quality ingredients.
- Maintain the integrity of recipes.
- Stay current with today's food trends.
- Complete daily food orders based upon scheduled banquet events and projected levels of business.
- Maintain effective working relationships with food and beverage management and staff.
- Work from a production sheet that the Catering Director provides.
- Conduct regular inspections of the entire kitchen/dishwashing areas, coolers, and all equipment, and promptly act to correct any deficiencies found.
- Other duties as assigned.

Requirements:

- Five to seven years of operational kitchen experience with a diversity of culinary experience and a proven track record preferred. Management/supervisory experience required.
- Computer literate.
- Must be a problem solver, self-motivated, and organized. Highly responsible and reliable.
- Ability to communicate well and professionally with others and promote a positive work environment.
- Advanced understanding of professional cooking, equipment and knife handling skills.
- Ability to take direction.
- Ability to work calmly and effectively under pressure in a fast paced environment.
- Ability to work with fellow colleagues as part of a team.
- Ability to work in a standing position for long periods of time.
- Ability to reach, bend, stoop, and frequently lift up 35 pounds and occasionally lift/move up to 50 pounds.
- Flexibility to work days, nights, weekends, and holidays as required.

General working conditions will be in an indoor setting. Exposure to heat/cold will occur while performing duties of this job from mechanical equipment. The noise level in the work environment is usually moderate to loud. A candidate must expect to work extended hours, often including weekends and holidays. One must be able to lift at least 50 pounds and be willing to perform other job-related tasks that may not be included in this job description.

See www.fivestareventcatering.com for more company information.

Please submit resumes to jobs@fivestareventcatering.com and note Executive Sous Chef in the subject line. Five Star thanks all applicants but will contact only those who will be invited for an interview.