**JOB DESCRIPTION**

**Position: Sous Chef- Restaurant Outlets**

**Department: Culinary**

**Reports to: Executive Chef**

**The Company**

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world’s most prestigious hotels and resorts. The Group now operates or has underdevelopment over 40 hotels with more than 11,000 rooms in 25 countries in key business and leisure destinations.

**The Hotel**

Our award winning property, in the nation's capital, is situated on D.C.'s growing South West waterfront. Commanding monumental views, the property offers 400 guest rooms including 54 suites, extensive event space, and our Forbes Four Star Rated Spa at Mandarin Oriental. Mandarin Oriental, Washington D.C. welcomes individuals who are guest centered and are committed to making a difference every day; continually getting better to keep us the best.

Mandarin Oriental, Washington, D.C. is currently seeking an experienced Sous Chef to be part of the culinary leadership.

The Sous Chef will oversee all day-to-day operations of the dining outlets. They will ensure that all processes and procedures are adhered to according to MOHG Standards. The Sous Chef will report to the Chef De Cuisine and will work closely with Outlet Management to train, develop and lead the staff in maintaining the highest level of standards.

**Purpose**

* Under the direction of and reporting to the Executive Chef, s/he will oversee all daily operations of Restaurant Kitchens.
* Ensure that all processes and procedures are adhered to according to MOHG Standards.

**Job Function**

* Attend daily meetings as directed.
* Scheduling of kitchen staff.
* Provide excellent communication and feedback to all colleagues on a shift by shift basis.
* Detailed execution and supervision of all mise en place functions ensuring standards are met consistently.
* Expediting and/or work on the line when needed.
* Effectively log and communicate hand over of operations from shift to shift.
* Collaborate with and take direction from the Chef de Cuisine in regard to development and execution of menu items, daily specials, etc.
* Controlling & being accountable to the effort in achieving both Food & Labor Cost Goals.
* Safe and Sound (MOHG Safety Program) responsibilities per MOHG standards.
* Use the Employee Handbook and union contract as a tool to effectively coach, counsel and discipline colleagues in a fair and consistent manner per MOHG standards and guidelines.
* Create professional working relationships amongst all fellow colleagues; work together as colleagues in order to provide each guest with a delightful and meaningful dining experience.

**Qualification Requirements:**

* Reading, writing and verbal proficiency in the English language.
* Must be willing to work a flexible schedule to include nights, weekends and holidays.
* Must be a self-motivator and motivator of others.
* Must work in a safe, prudent and organized manner.
* Must have the ability to handle multiple tasks at one time; work well under tight deadlines and pressure while maintaining a composed, professional demeanor at all times.
* Demonstrated commitment to producing the highest quality menu items and consistently ensuring their superior delivery to our guests.
* Must have mathematical skills and basic computer software aptitude.
* Serve Safe, Sanitation and HACCP proficiency.
* Able to clearly understand and effectively manage all aspects food, labor and operational cost.
* Culinary Arts degree required with 2+ years kitchen management experience.
* Needs to have solid knowledge of various types of cuisine, specialty and restrictive diets, be allergy sensitive and willing to go above and beyond for both internal and external guests at all times.
* Prior experience working in a union environment is strongly preferred.
* Prior experience working in a hotel environment is desired with a strong preference for luxury experience.
* Ability to meet the following physical requirements: standing/walking for 8+ hours per day; ability to lift 40+ lbs. frequently.

Each of the items listed is considered an essential function of the position. However, the duties, responsibilities and requirements presented in this job description are intended to be broad based and high level and should not be construed as an exhaustive list of all roles or responsibilities for the position. The Company reserves the right to alter the duties and responsibilities of the position.

It is Company policy to comply with the Americans with Disabilities act, including by providing reasonable accommodations that do not constitute an undue hardship on the Company. Employees or applicants should direct requests for accommodation to Director of Human Resources.

# Signature

Applicant

I have reviewed this job description and have asked any questions necessary to understand its content.

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Applicant Date

Human Resources

I have presented this job description to the above named applicant.

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Human Resources Representative Date