SURFERSCOVE ÓBIDOS PORTUGAL
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SOUS CHEF

ROLE PURPOSE

Ensure shift cover and kitchen operations, standing in for the Head Chef on days off and holidays, leading the section on shift and supervising production and service.

KEY RESPONSIBILITIES

- Lead the kitchen during the assigned shift
- Ensure recipes, technical sheets and quality standards are followed
- Supervise Kitchen Staff and Dishwashers on shift
- Ensure compliance with HACCP standards
- Report incidents and needs to the Head Chef
- Stand in for the Head Chef when absent

REQUIREMENTS

- Culinary Arts training or equivalent professional experience
- At least 3 years of kitchen experience, including at least 1 year responsible for a shift or section

SKILLS AND PROFILE

Situational leadership · Working under pressure · Autonomy · Organisation

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