



**VETERAN STAFFING
NETWORK**

Executive Sous Chef – McLean, VA

Seeking a US Military Veteran, National Guardsman, Reservist, and/or Military Spouse to apply for an **Executive Sous Chef** position with a world-class hotel and restaurant. Be accountable for overall success of the daily kitchen operations by supervising all areas to ensure consistent, high quality products while maintaining the operating budget.

Leading Culinary Team:

- Exhibit culinary talents while leading the staff and managing all food related functions.
- Personally prepare food items and execute requests based on required specifications.
- Supervise activities of staff utilizing interpersonal and communication skills to lead and encourage; advocate sound financial/business decision making; demonstrate honesty/integrity
- Supervise and manage employees. Manage all day-to-day operations.

Ensure Culinary, Safety and Food Standards

- Develop, design, or create new applications, ideas, relationships, systems, or products, including artistic contributions. Recognize superior quality products, presentations and flavor.
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions.
- Assist in determining how food should be presented and creates decorative food displays.
- Ensure sanitation standards and safe food handling of raw and cooked food are met.

Ensure Exceptional Customer Service

- Work to continually improve guest and employee satisfaction
- Provide services that are above and beyond for customer satisfaction and retention.
- Observe employee service behaviors and provide feedback to emphasize guest satisfaction.

Maintain Culinary Goals

- Achieve and exceed goals including performance goals, budget goals, team goals, etc.
- Prioritize and accomplish one owns work. Understand how operation fits property financial goals.

Manage and Conduct Human Resource Activities

Responsible for guiding and developing staff including direct reports. Schedule and track employee time and attendance. Manage payroll administration.

Qualifications:

US Veteran, National Guardsman, Reservist, or Military Spouse

1. High school diploma or GED; 4 years' experience in the culinary, food and beverage, or related professional area.

OR

2. 2-year degree from an accredited university in Culinary Arts, Hotel and Restaurant Management, or related major; 2 years' experience in the culinary, food and beverage, or related professional area.

TO APPLY: Email your resume to VetJobs@eseal.org

Visit our Job Board at VSNusa.org

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The company is an equal opportunity employer and will consider all applications without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, age, veteran status, disability, or any other characteristic protected by law.