



Woodinville

GENERAL INFORMATION

Position Title: Sous Chef
Job Status: Full Time
Reports To: Restaurant General Manager
Employer: TZ Woodinville LLC
Start Date: ASAP

POSITION SUMMARY:

The Sous Chef works closely with the Restaurant General Manager and under the guidance of the Executive Chef in all aspects of managing the daily production of show centric 4-course dinners for 300 guests and pre and post show crew meal for 65. This position encompasses daily kitchen operations, ordering, tracking and inventory of product from multiple vendors, overseeing kitchen staff, as well as maintaining high standards of quality, timeliness and consistency in execution of fine dining in a live, fast paced theatrical environment.

SHOW SUMMARY:

Teatro ZinZanni presents a full evening of entertainment, combining cirque artists, European cabaret, contortionists, jugglers and illusionists with live music and a gourmet multi-course meal. Set in an antique jewel box tent imported from Belgium.

ESSENTIAL FUNCTIONS/DUTIES

Kitchen Operations

Responsible for planning and executing operational structures with respect to both a set 4 course budget and an assertive a la carte menu: daily food preparation, task creation, management and control, supervision and monitoring of kitchen staff, as well as impeccable upkeep and maintenance of working spaces and machinery

Responsible for food production in rapport to show order/timeline to ensure synchronic delivery of show, pre-course dance and course service

Capacity to pre-empt, understand and act upon auditive and visual cues to ensure to-the-minute kitchen timing and delivery of the 4 courses

Responsible for adhering to strict budget and production timeline for crew meal

Responsible for kitchen operations at the highest of cleanliness standards in full adherence to health code for both facility and kitchen staff

Inventory Management

- Responsible for costing menu items to strict expense and cost of goods budget guidelines
- Responsible for creating informed order sheets, and accountable for placing and tracking food and supply orders under the strict timelines of a daily live show, a set menu and a “no waste” operational principle
- Responsible for constantly monitoring pricing on menu items while maintaining an excellent working relationships with vendors
- Responsible for organizing, processing according to code and timely submittal of vendor invoices
- Responsible for daily, weekly and monthly physical inventory control and shrinkage of produce, dry goods, front of house service supplies and cleaning supplies
- Responsible for monthly inventory and timely recording of data
- Responsible for keeping organized, methodical and trackable records for all aspects of the operation

Staff Management

- Responsible under General Manager supervision for hiring, interviewing, training and supervising of kitchen staff
- Responsible for working with HR department in regards to any staff related issues
- Responsible for creating weekly kitchen staff schedules
- Responsible for employee attendance and punctuality in the constraints of a strict show deadline
- Responsible for creating and implementing ongoing product and technique training schedules for kitchen staff, using crew meal as an outlet
- Responsible for attending daily staff meeting and sharing of food pertinent information and updates

Other Duties

- Works closely with the Restaurant General Manager in the implementation of the menu, and provides feedback and solutions to the Executive Chef Assist Executive Chef
- Maintains quality control: adheres to and upholds quality and consistency of existing recipes
- Works other duties as assigned

JOB QUALIFICATIONS

Essential minimum skills, education, and experience:

- Knowledge of food and catering trends with an emphasis on fine dining and focus on quality, presentation, production, food cost controls and sanitation
- Excellent ability to communicate goals to staff members, to motivate, to delegate and to maintain accountability with tasks in order to achieve results

- Demonstrated ability to assess people and help them develop
- Ability to effectively motivate and interact at all levels within the organization.
- Ability to consistently implement several projects simultaneously in a fast paced, time-tight environment.
- Proven track record with food quality improvement initiatives as well as purchasing and inventory control compliance
- Strong technical ability in all areas of the kitchen including prep, pantry, broiler, sauté, fry, etc
- Working knowledge of all kitchen equipment including exceptional knife skills
- A strong presence on the hotline and kitchen floor in both a technical and managerial aspect
- Honesty, integrity, a strong work ethic, good follow-through, and a sense of humor
- 5+ years of culinary management experience required, catering and banquet experience preferred
- Proficiency with inventory management software mandatory

WORKING SCHEDULE/ENVIRONMENT

Works in a fast-paced, complex theatrical environment. Works all shows: this position has a primary schedule Wednesday through Sunday, 2pm through the end of the show. (Schedule will vary according to show calendar).

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How to apply:

Please send a cover letter and resume in PDF format to:
restaurant-jobs@zinzanni.com