



Jesse Jays

L A T I N I N S P I R E D K I T C H E N

Job Title: Sous Chef

Position Overview: As Sous Chef you will be tasked to assist the Executive Chef and Executive Sous Chef with leading the line during busy lunches and dinners. Hours range from daytime, evening, and night shifts (lunch and dinner). You will be responsible for cooking meals in our fast-paced growing kitchen while keeping a sanitized work area. The ideal candidate for this position has 2+ years of cooking experience, is passionate about their craft, enjoys working in a fast-paced environment, is receptive to direction and feedback, and is able to multi-task effectively. A successful candidate will be able to demonstrate food safety knowledge, knife skills, basic cooking techniques, food knowledge and a willingness to lead in a team environment. Cooks play an essential role in the success of our team at JesseJay's. We value our cooks as a paramount key to our mission and treasure them as family.

Responsibilities:

- Prepare basic components of each dish on our menu using our recipes
- Memorize and utilize our serving portion sizes and all basic meal prep procedures used in the kitchen
- Ensure that the kitchen, all food prep areas and all food storage areas meet restaurant cleaning standards; follow proper washing procedures for sanitation of kitchenware and equipment.
- Work next to chef and follow chef instructions.
- Monitor product freshness and rotate out old product based on a schedule created by the restaurant.

Qualifications and Skills

- 2+ years cooking experience
- Ability to work on your feet for eight hours or more per day.
- Ability to work on a diverse team in a fast-paced kitchen environment.
- Exceptional verbal communication and organizational skills.
- Must be able to lift at least 50 pounds at a time on a regular basis.
- Knife skills
- Follow proper food handling safety guidelines.

Pay:

- Pay is based on experience.
- Supplemental - "Kitchen Love" tip share.

Job Type: Full-Time

Benefits:

- Paid Time Off
- Health Insurance
- Dental Insurance
- "Kitchen Love" Tip Share
- Employee Discount
- Shift Drink (21 and older)

Physical Setting:

- Casual Dining Restaurant

Schedule:

- Flexible
- Day Shift
- Evening Shift
- Night Shift
- Weekend Availability

Education:

- High School or equivalent (preferred)
- Culinary Training is a plus

Work Location:

- In Person

Experience:

- 2+ years experience

Restaurant type:

- Casual dining restaurant
- Food truck

Shift:

- Day shift
- Evening shift
- Night shift

Weekly day range:

- Monday to Friday
- Saturday

Ability to commute/relocate:

- Churchton, MD 20733: Reliably commute or planning to relocate before starting work (Required)

Experience:

- Restaurant experience (Required)

Shift availability:

- Day Shift (Required)
- Night Shift (Required)

Work Location: In person