



Position Announcement:

The Oncenter

Syracuse, NY

POSITION: Sous Chef
DEPARTMENT: Food and Beverage
REPORTS TO: Executive Chef
FLSA STATUS: FT/Salaried/Exempt

SMG, the leader in privately managed public assembly facilities has an excellent and immediate opening for a Sous Chef at the Oncenter/SMG. The Sous Chef reports to the Executive Chef with responsibilities to include purchasing, inventory control, scheduling and managing culinary staff, food safety program, cost of goods accountability, labor management, food production and quality control.

MAJOR RESPONSIBILITIES:

- Assist the Executive Chef in the planning and management of all back of the house operational aspects of a multi-purpose catering operation.
- Assist with the orientation, training and scheduling of kitchen staff.
- Create the production schedule to meet business demands.
- Work with EC to develop new products, menus and concepts to increase revenues and profit margins while maintaining a high quality product.
- Work with EC to monitor control systems to include recipe standardization which assure menu quality and portion consistency.
- Continually manage, monitor and seek labor efficiencies to reduce costs, improve product output and enhance overall guest experience.
- Maintain and manage union culinary and stewarding personnel to meet labor and production objectives.
- Inspect recipe compliance and quality controls are met throughout the production process.
- Maintain health department score of 90 or above and SAVOR'S 3rd party audit score of 95 or above.
- Maintain food costs and budget goals.
- Attend internal event-related meetings and relay immediate changes to other internal departments.
- Maintain brand standard for operations and company's internal brands.
- Support, train and implement the company's sustainability objective and goals.
- Develop a solid understanding and comply with Collective Bargaining Agreements.
- Knowledge and compliance of food and health codes.
- Other duties may be assigned.

Supervisory Responsibilities

With directive from Executive Chef supervise Kitchen personnel. Carries out supervisory responsibilities in accordance with SMG's policies and applicable laws. Responsibilities include interviewing, hiring, and training employees; planning, assigning, and directing work; appraising performance; rewarding; disciplining employees in conjunction with Human Resources; addressing complaints and resolving problems.

QUALIFICATIONS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Education and Experience

- Bachelor's Degree in Culinary Arts or related area.
- Minimum of 2 years as a Sous Chef or Banquet Chef in a high volume catering operation is required.
- Or equivalent combination of education and experience.

Skills and Abilities

- Must possess a passion for exceeding expectations and a commitment to excellence.
- Must be flexible, have a sense of urgency, be able to respond quickly and resourcefully to internal and external issues.
- Excellent organizational, planning, communication and inter-personal skills.
- Ability to undertake and complete multiple tasks.
- Must adhere to local Health Department codes.
- Results oriented individual with the ability to meet required budgetary goals.

Computer Skills

To perform this job successfully, an individual should have knowledge of computers and basic computer programs.

Event Management software, eTime, Cost Guard, Microsoft Word, Microsoft Excel and Microsoft Outlook skills desired.

Certificates, Licenses, Registrations

- Serve-safe certification preferred.

Other Skills and Abilities

- Advanced oral and written communication skills.
- Strong orientation to customer service and ability to work with other staff members in the facility.
- Ability to be creative with food presentations and maintain a quality product.
- Ability to work under limited supervision and to interact with all levels of staff including management.
- Ability to work long and irregular hours that may vary due to functions and may include day, evening, weekends and holidays.

Physical Demands The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee may be required to work both indoors and outdoors as required by the function. Must have the physical ability to maneuver around facility(ies), at times, walking and/or standing for 8-10 hours or greater as required.

NOTE: The essential responsibilities of this position are described under the headings above. They may be subject to change at any time due to reasonable accommodation or other reasons. Also, this document in no way states or implies that these are the only duties to be performed by the employee occupying this position.

To Apply

Apply at- <https://recruiting.adp.com/srccar/public/RTI.home?c=1152751&d=ExternalCareerSite>

Hali Greenhouse, HR Generalist
The Oncenter
800 South State St.
Syracuse, NY 13202

Applicants that need reasonable accommodations to complete the application process may contact 315-435-8062

SMG is an Equal Opportunity/Affirmative Action employer, and encourages Women, Minorities, Individuals with Disabilities, and protected Veterans to apply. VEVRAA Federal Contractor.