

KURO

BAR & DINING

POSITION TITLE:

Sous Chef

REPORTS TO:

Head Chef

VENUE:

Kuro is a new innovative Japanese restaurant coming to Kent Street, Sydney. The Venue offers two unique dining concepts for lunch and dinner, six days a week. The first is Teramoto by Kuro. Presenting a more intimate, fine dining degustation for just 10 guests, this Chef's Table is designed to give you a one-on-one experience with the chef, the menu will be adapted seasonally and frequently based on produce availability.

The second more casual concept is Kuro Bar & Dining. With seating for 40 diners, it's a more relaxed, à la carte experience, featuring a contemporary and creative take on classic Japanese and Asian ingredients and flavors.

POSITION SUMMARY:

As Kuro's Sous chef you will work alongside the executive and head chefs to manage daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness, and monitoring ordering and stocking. Along with providing meal quality and consistency by following designated recipes.

SOUS CHEF RESPONSABILITIES:

- Leading the kitchen team in the chef's absence
- Providing guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating

- Overseeing and organizing kitchen stock and ingredients
- Ensuring a first-in, first-out food rotation system and verifying all food products are properly dated and organized for quality assurance
- Keeping cooking stations stocked, especially before and during prime operation hours
- Managing food and product ordering by keeping detailed records and minimizing waste, plus working with existing systems to improve waste reduction and managing budgetary concerns
- Supervising all food preparation and presentation to ensure quality and restaurant standards
- Working with the head and the executive chef to maintain kitchen organization, staff ability, and training opportunities
- Verifying that food storage units all meet standards and are consistently well-managed
- Assisting the executive and head chefs with menu creation
- Coordinating with the restaurant management team on supply orders, budget, and kitchen efficiency and staffing

PREREQUISITES:

- Proficient in English
- Understanding of various cooking methods, ingredients, equipment and procedures
- Excellent record of kitchen and staff management
- Accuracy and speed in handling emergency situations and providing solutions
- Familiar with the industry's best practices

EDUCATION:

- A degree in Culinary science or related certificate from a recognized institution

EXPERIENCE:

- 3+ years of experience as a Sous Chef at a fine dining establishment

Please email your resume at jobskuro@gmail.com