



Code:	KTCP005	JOB DESCRIPTION 
Job Title:	Sushi Chef	
Department:	Kitchen	
Reporting to:	Chef de cuisine	

Job Title	Chef de partie	Department	Kitchen
Entity	IKOS ANDALUSIA	Location:	Estepona (Málaga-Spain)
Reporting to:	Chef de cuisine	Responsible for:	Demi Chefs de Partie, Commis Chefs, Stewards
Job Purpose Overview	To prepare all types of food items as assigned by Chef de Cuisine of the outlet.		

Key Responsibilities	<p>Main duties:</p> <ul style="list-style-type: none"> • To cook all the dishes on the menu in good time and in accordance with the methods and recipes set by the Chef de Cuisine. • To organize, assign and carry out the preparation of all dishes at his/her station and to coordinate the details of each function. • To work in a tidy and clean manner, ensuring that work spaces and all cold rooms are in accordance with hygiene standards. • To check the cleanliness of all food preparation areas, all refrigerators and freezers of the kitchen and food storerooms. • To communicate with the Chef de Cuisine regarding all aspects of work, to keep them updated on any problems and irregularities that may arise, and to recommend ways to address them. • To order all the food and products required for the following day, with the assistance of the Sous Chef. • To prepare broths and sauces for his/her kitchen and to check the mise en place of each day. • To handle all requests and questions in a professional and positive manner. • To check that all equipment functions properly and is pre-heated and ready for service. • To finalize any special menu that may be required for the following day. • To undertake full responsibility during the absence of the Sous Chef. • To communicate with the Sous Chef regarding all aspects of work, to keep him/her updated on any problems and irregularities that may arise, and to recommend ways to address them. • To train new co-workers in the kitchen. • To advise line cooks to use the appropriate equipment and utensils. • To observe HACCP hygiene and safety rules. • To have full knowledge of the hotel food standards • To contribute to the development of a safe, pleasant and clean work environment. <p>General duties:</p> <ul style="list-style-type: none"> • To respond to any changes in the Kitchen department function as dictated by the industry, company and hotel. • To report for duty punctually, follow the company grooming standards at all times. • To provide a courteous and professional service at all times.
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	<ul style="list-style-type: none"> To maintain good working relationships with colleagues, and all other departments. To have a complete understanding of the hotel's employee handbook and adhere to the regulations contained within. To have a complete understanding of and adhere to the hotel's policy relating to Fire, Hygiene, Health and Safety. To maintain a high standard of personal appearance and hygiene at all times. <p>Occasional duties:</p> <ul style="list-style-type: none"> To carry out any other reasonable duties and responsibilities as assigned by the Chef de Cuisine.
Skills & Abilities	<ul style="list-style-type: none"> Sushi and oriental cuisine techniques Detail-Oriented (Heat Control, Measuring, Portion Sizing, Precision, Presentation, Quality of Food) Leadership, Monitoring and Instructing skills. Ability to cope under pressure and deliver excellent service results in a high-paced luxury environment Creativity, dedication, quick thinking, decision making
Qualifications	<ul style="list-style-type: none"> Asian, Japanese or sushi certification High school diploma or equivalent. Post-secondary training at a culinary institution. Certificate in culinary arts, pastry-making, baking, or relevant field.
Knowledge & Experience	<ul style="list-style-type: none"> Relevant experience ideally within a hotel environment or luxury restaurant Up-to-date knowledge of cooking techniques and recipes in addition to sanitation regulations 2 year sushi maker position within a luxury environment
Special Working Conditions	<ul style="list-style-type: none"> Be prepared to work a flexible roster including evening and weekend duties on a frequent basis. Often exposed to hot and cold temperatures. Be able to stand and walk for long periods of time.

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