

Sous Chef – The Rafters Restaurant Catering and Events

The Rafters Restaurant Catering and Events has been a family owned and operated business in Lena, IL for over 20 years. We pride ourselves with providing a unique dining experience while delivering excellence in service to each of our valued guests while cultivating a great working environment for our staff members. Our services include a dine-in lunch and dinner menu that changes with the season in one of our three distinctive dining areas, a friendly bar environment, events hosted at our beautiful and unique location, catering for that special day or event in your life, and carry-out food options for casual meals at home, the office, or on the go.

The Sous Chef role is responsible for preparing food and setting up other necessary supplies for the day. The Sous Chef will slice, prepare, and label the food to be used for the day. The individual will also heat the soups and sauces, set up the dishwasher, prepare the fryers, cookers, grills, and steam wells. It will also be their responsibility to clean all surfaces and coolers routinely and uphold hold the upmost sanitation standards.

Sous Chef Job Description

- Excellent time management
- Passion for providing gold standard hospitality to guests
- Passion for delicious and high-quality food
- Integrity to make the right decisions for the organization, staff, and guests
- The highest standards for food and beverage hygiene, sanitation, and safety
- Excellence in leadership – always setting the example with your actions

Sous Chef Responsibilities

- Food preparation
- Safe food and knife handling
- High attention to detail
- Maintain standards for deep-cleaning
- Clean surfaces, coolers, appliances routinely
- Ensure compliance with all applicable health codes and regulations
- Ability to stay calm in high-stress situations
- Team player with excellent communication skills
- Communicate with kitchen staff, catering staff, wait staff
- Expertise in seasoning, garnishing, and creative displays

- Prepare meals
- Follow recipes
- Assist the dishwasher; as needed
- Perform other job-related duties as assigned

Must Have

- Previous kitchen experience: 1 year
- Bilingual English/Spanish a plus
- Demonstrated knowledge of culinary techniques and practices
- Excellent time management
- Ability to multitask
- Excellent knife-handling skills
- Bilingual English/Spanish: a plus
- Illinois Food Handler Certification

Physical Requirements

- Bending, carrying, climbing, driving, lifting, pushing-pulling, reaching, sitting, standing, walking
- The ability to lift 50 pounds regularly
- The ability to sit, stand, or walk for long periods of time

Working Conditions

- May include extremes of temperature and humidity
- Hazards include stairs, heat from kitchen equipment, sharp objects, slippery floors

Compensation

- \$15.00 - \$25.00/hour
- Simple IRA (after plan eligibility has been met)
- Paid time off (Beginning January 1, 2024)
- Other benefits will be discussed during the in-person interview

Reports To

- Chef/Kitchen Manager of The Rafters Restaurant Catering and Events

Terms of Employment

- At Will

