



Banquet Sous Chef – Banquet / Catering Sous Chef

USA – FLA – Fort Lauderdale Area

Contact: Signature Grand
deannamccutcheon@thesignaturegrand.com

Job Level: Banquet / Catering Sous Chef

Education: Culinary Degree or Equivalent Training

Compensation:

Description: Signature Grand is seeking a **Banquet Sous Chef** to assist our Executive Chef in the Culinary Department at this venue, known to host some of South Florida's most prestigious events. This esteemed position includes the execution of banquet cuisine for some of Broward's most prominent community leaders, corporations and organizations. Be prepared to work with Signature Grand's 60 Culinary Associates in the Culinary Brigade, who possess the highest caliber of professionalism, talent and a commitment to superior culinary standards. As the 2016 recipient of the Sun-Sentinel Excalibur Award for Business Excellence in Broward County, the Signature Grand invites qualified applicants to interview.

Signature Grand, known for Elegant Weddings and Grand Social Occasions, hosts events up to 2,000 guests in its 100,000 sq. ft., Mediterranean Mansion. Conveniently located in Central Broward County on the I-595 Express, Signature Grand proudly welcomes clients from the greater South Florida tri-county area, the nation and the globe.

Responsibilities and Skills:

- Ability to prepare Grande Cuisine with Richness, Suavity, Balance and Elegance.
- Reports directly to the Executive Chef.
- Supervises, plans and executes the daily banquet operations.
- Assists in controlling quality and productivity levels.

- Ability to communicate with the culinary team to ensure production is efficient and timely.
- Exceptional culinary skills in taste, quality and presentation.
- Knowledge of state requirements for food handling and sanitation.
- Ability to maintain clean / sanitized work areas.
- Proactively works to minimize waste and maintain budgeted cost controls.
- Full knowledge of banquet food preparation.
- Assists in the training and development of culinary personnel.
- Involvement in recommendations for hiring and disciplining culinary staff.
- Promotes a positive, safe and progressive work environment.

Benefits Available:

- Competitive Salary
- Family Medical Insurance
- Dental and Vision Insurance
- Vacation, Holiday and Paid Time Off Benefits
- 401K Retirement Plan with Company Matching
- Disability and Life Insurance
- AFLAC Supplemental Insurance

Only qualified applicants who are passionate about Grande Cuisine should apply and will be considered.

Send Confidential Resume to DeAnna McCutcheon by email at deannamccutcheon@thesignaturegrand.com or by fax #954-424-2608.

Management Position? Yes

Entry-Level Position? No

Work Permit Needed? Applicants who do not already have legal permission to work in the United States will not be considered.

Job Available: Immediately

Industry Categories: Catering / Conventions, Hotel Resorts, Restaurant
Position Categories: Executive Chef, Executive Sous Chef, Banquet Sous Chef, Cook

Requirements:

The **Banquet Sous Chef** candidate must have at least three (3) years experience as an Executive Chef or Banquet Sous Chef, in a 4-5 star upscale high-volume, Hotel / Resort, Country Club or Banquet Facility. Supervisory skills are required in high volume food production; food quality controls; banquet food execution; culinary team supervision; and superior skills in food preparation, taste and presentation.

Skills and abilities must include understanding the BEO process and implementing the high standards of quality food execution maintained by the Signature Grand. Strong communication skills are required to work with many Department Heads, Managers and Supervisors. The Banquet Sous Chef must maintain effective and efficient communications, and practices with the Executive Chef resulting in the ultimate superior product and guest satisfaction.

Compensation:

Salary Range:

Bonus Pay? No

Other: See Job Description