

Terms of Reference for Sous Chef

1. Determine how food should be presented and create decorative food display timely.
2. Determine production schedule and staff requirement necessary to ensure delivery of services.
3. Estimate amounts and cost of required supplies, such as food and ingredients.
4. Train and instruct cooks and other workers in the preparation, cooking, garnishing and preparation of food.
5. Monitor sanitation practices to ensure that employees follow standard regulations.
6. Requisition food and other supplies needed to ensure efficient operation.
7. Analyze recipes to assign prices to menu items, based on food, labor and cost.
8. Supervise and coordinate activities of cooks and workers engaged in food preparation.
9. Collaborate with other personnel to plan and develop recipes and menus considering factors such as seasonal availability of ingredients and likely number of passengers.
10. Check the quality of raw materials to ensure that the standard is met.
11. Demonstrate new cooking techniques to staff.
12. Record production and operational data on specified forms.
13. Menu Planning costing.
14. Understand the full food concept.
15. Check temperature control systems of pre-cooked food, semi-cooked food before loading into the aircraft.
16. Good knowledge of catering and kitchen equipment.
17. Provide theoretical classes to cooks on menu planning and food costing.
18. Calculate food portion control in grams for every prepared food item.
19. Design menu costing and recipes.
20. Work with locally available ingredients as first choice.

Submit the resume to chimi.dorjicsd@drukair.com.bt or kinleydem@drukair.com.bt