



HARWOOD
INTERNATIONAL

HARWOOD INTERNATIONAL CAREERS

Sous Chef

Located in HARWOOD in Uptown Dallas, Marie Gabrielle Restaurant and Gardens is a 1.5-acre garden oasis known for its vast event space and exquisite dining and catering options. Meticulously manicured gardens, ancient art, and stunning oak and river birch trees encompass the 8,265 square foot pond that is found at its center. Its European-influenced design is the perfect fusion of nature and architecture, creating a perfect setting for ceremonies, receptions, rehearsal dinners, social events, private corporate functions, and private events.

The restaurant is open Monday through Friday for breakfast (7 AM-9:30 AM) and lunch (11 AM-2 PM). It is closed in the evenings and weekends for private events. Its floor-to-ceiling windows provide perfect garden views, as well as the opportunity to lunch or dine al fresco. Marie Gabrielle Restaurant and Gardens' quality staff, generous portions, pocket parks, and inviting atmosphere make for an exuberant spot to spend your day.

The Sous Chef is responsible for production, preparation and presentation of all restaurant food in a safe, sanitary work environment which conforms to all standards and regulations in a profitable competitive quality manner. The Sous Chef is the "right hand" to the Executive Chef. When the Executive Chef is off duty the Sous Chef will take responsibility for his duties and ensure the kitchen runs smoothly.

Classification

Salaried/Exempt

Essential Functions

Job Functions

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Assist the Executive Chef in providing "excellent quality" and "presentation" of all food to the guests.
- Proper guest service requires that the food is produced on a timely basis.
- Participate and assist the Executive Chef in the creation of new menus.
- Assist the Executive Chef in training the kitchen staff to produce meals accurately from recipes and in a timely manner.
- Assist the Restaurant in meeting the financial targets while achieving the food quality and service objectives. If there are structural reasons that the financial goals cannot be met without sacrificing food quality of service, it is the Sous Chef's responsibility to help the Executive Chef identify the problems and find a solution.
- Maintain a high level of cleanliness in the kitchen facilities.
- Assist in supervising the daily cleaning of the pantry, cooking line, prep kitchen, dish area, stairs, walk-in and prep

Required/Preferred Experience

- Culinary education and/or previous level experience in on the job training. Previous experience in a fast paced, intimate, fine dining atmosphere. Able to work well under pressure.

- Strong verbal and written communication and organizational skills. Able to communicate in an effective and professional manner to all levels of hospitality employees, vendors, and guests.
- Strong customer service skills.
- Previous financial and management experience preferred.

Work Authorization/Clearance

Offers of employment are contingent upon satisfactorily passing the pre-hire background screening and will also take into account the results of any reference checks, behavioral interview results, and/or pre-hire tests or profiles.

AAP/EEO Statement

Harwood is committed to equal employment opportunity and will not discriminate against Associates or applicants in any terms and conditions of employment on the basis of any legally-recognized basis (protected classes) included but not limited to: age, race, color, religion, genetic information, sex, national origin, disability, ancestry, creed, marital status, sexual orientation, or any other protected class under federal, state or local law. This non-discrimination policy extends to all terms, conditions and privileges of employment as well as the use of all Company facilities, participation in all Company-sponsored activities, and all employment actions, such as promotions, compensation, training, benefits and termination of employment.

Other Duties

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee for this job. Duties, schedules, work hours, responsibilities and other work activities may change at any time with or without notice.

Please send your resume to yleon@harwoodinc.com