

DIVISION SCOPE OF SERVICE

Division: CAPITAL
Classification: EXECUTIVE SOUS CHEF
Applicant Name:

<p>Executive Sous Chef: The Executive Sous Chef must have equivalent qualifications, competence and function in the same role as employed individuals performing the same or similar services at the facility, as defined by facility job description.</p> <p>Definition of Care or Service: The Executive Sous Chef are culinary professionals who work under the supervision of executive chefs. They are responsible for the food production in your kitchen(s) and they play an integral role in managing the food production operations while ensuring client and customer service, in addition to managing a team. This successful culinary leader must have the ability to work in a diverse work environment while remaining focused on client and customer satisfaction.</p> <p>Scope of service may include:</p> <ul style="list-style-type: none"> • Responsible for overseeing all the culinary activities • Provide assistance to executive chef in all ramifications • Oversee kitchen operations, which must be done in accordance with the organization’s standards • Update the work schedule to be assigned to each cook. • Ensure junior chefs adhere strictly to recipe review program of the organization • Apply on daily basis the Culinary Check List designed by the restaurant to correct any food preparation error and to monitor processes involved in such food preparation • Attach recipe review and culinary check list to culinary package for management reviews • Properly monitor cooks’ working hours, note those who are punctual and those who work overtime to mark them out for the appropriate compensation • Ensure proper storage of fresh products and other food items • Supervise junior chefs, relying on knowledge acquired over the years and in line with policies of the organization • Provide the all-important training to newly recruited cooks and take note of how they progress • Maintain consistency and quality in food taste in line with photos and recipes made available by the organization’s management • Closely monitor process of food preparation • Run the kitchen operations and oversee food preparation and ensure their appropriate presentation to clients. • Prepare large quantities of food, following standardized recipes, within required production schedule and sanitation standards • Maintains basic food recipes, preparation, service, and storage sanitation principles. • Maintains a neat, clean, well-groomed appearance • Manages dining personnel and work in a cooperative manner with team members, guests, and client personnel • Dependable and able to meet schedule requirements (attendance and punctuality) with no restrictions • Provides leadership and guidance to team members in the preparation and serving of high quality and great tasting meals • Demonstrates Clinical and Service excellence behaviors to include code of HCA Healthcare conduct core fundamentals in daily interactions with patients, families, co-workers and physicians.

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Setting(s): <ul style="list-style-type: none"> Healthcare facilities including but not limited to hospitals, outpatient treatment facilities, imaging centers, and physician practices
Supervision: Director, Dining Services Evaluator: Department Director Tier Level: 2 eSAF Access Required: Yes
Qualifications: <ul style="list-style-type: none"> Associate's degree or higher in Culinary, Hotel/Restaurant or Food Service related area Preferred Qualifications: <ul style="list-style-type: none"> ServSafe Certification <p style="color: red; margin-left: 20px;">NOTE: Where education may not be defined in qualifications area of the Scope, HCA Healthcare requires the highest level of education completed (not training or courses) confirmed on your background check.</p>
State Requirements: <ul style="list-style-type: none"> N/A
Experience: <ul style="list-style-type: none"> 2 or more years of related work experience.
Competencies: The Executive Sous Chef will demonstrate: <ul style="list-style-type: none"> Safe and effective preparation and delivery of food/beverage items Infection Prevention <ul style="list-style-type: none"> Practices consistent hand hygiene Uses personal protective equipment (PPE) when required Required immunizations per Division requirements Complies with Isolation precautions Maintains sterile field
References: <ul style="list-style-type: none"> N/A
Document Control: <ul style="list-style-type: none"> Created 8/26/2020

Your signature confirms you will be able to comply with the Qualifications and Competencies listed within this Scope of Service and that you will confirm education via your background check.

Applicant Printed Name: _____

Signature: _____

Date: _____