

# Chips & Palace Casinos

## JOB DESCRIPTION

**JOB TITLE:** Sushi Chef

**JOB SUMMARY:** Perform all duties of Sushi Chef in addition to supervising all Seafood Bar personnel.

**LICENSES REQUIRED:** Valid Washington State Food Handlers Permit

**SALARY RANGE:** \$20.00 - \$22.00/hourly DOE plus tips

**POSITION REPORTS TO:** Executive Chef and General Manager

**EXTENT OF JOB AUTHORITY:** Supervises all Seafood & Sushi Bar operations. Hiring of all sushi bar employees.

**MINIMUM EDUCATION REQUIRED:** High School Diploma or equivalent. Formal Culinary Training beneficial. Minimum 4 years experience in kitchen operations.

**PHYSICAL REQUIREMENTS:** Must be able to lift up to 40 lbs and remain standing for long periods of time. Must have high quality knife skills and manual dexterity to prepare sushi, assorted seafoods, etc. Some heavy lifting may be required.

**SPECIFIC SKILLS/KNOWLEDGE/EXPERIENCE REQUIRED:** Must be bilingual in English and an Asian Language preferably Chinese. Should have at least 3 years experience in medium-to-high volume sushi service. Must be able to communicate effectively with supervisors, coworkers, subordinates, and customers.

**SPECIFIC DUTIES PERFORMED:**

1. Perform all regular duties of full time sushi cook. Prepare all types of sushi and other seafoods, etc. listed on menus.
2. Must be able to work all shifts as necessary.
3. Train other seafood bar employees on production, cleaning, and sanitation guidelines, as well as, established policies.
4. Create inviting specials on a daily basis which follow company guidelines for food cost effectiveness. Ensure proper preparation and presentation of those specials by other Seafood Bar employees.
5. Assist Chef in maintaining all labor & food cost effectiveness at all times.
6. Responsible for maintaining proper staffing levels at all times
7. Follow proper food-handling guidelines of WA State Health Department at all times.
8. Maintain good working relationship with other employees at all times.
9. Develop, implement, and adhere to standardized recipes.
10. Training and development of Seafood Bar employees including responsibility for handling disciplinary procedures when necessary including, but not limited to, attendance reports and progressive discipline.
11. Responsible for the timely completion of all additional duties set forth by the Executive Chef and/or General Manager.

I have read and understand the job description listed above. I further understand that Michels Development maintains an "at will" employment policy for all its employees.

Print Name \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_