



Sous Chef - Smith & Wollensky Restaurant Group – Houston

[Smith & Wollensky Restaurant Group](#), an iconic fine dining steakhouse with nine locations across the US, seeks an experienced Sous Chef for its Highland Village location. The Sous Chef coordinates and supervises activities of workers engaged in preparing and cooking all elements of our classic steakhouse menu. Ensures that all raw ingredients are available and prepared for use in recipes, and advises workers in the preparation, portioning and garnishing of menu items to ensure that all products meet our high quality specifications. This key position works all stations, assists with butchering of all beef, poultry and fish, and prepares mise en place. Requisitions and inventories all needed product and materials and ensures equipment is maintained and available for use. Supports the Executive Chef in execution of daily operations, ensuring all production schedules, quality controls, and facility needs, are met.

Requirements:

- Minimum 3+ years Culinary Management experience in a high volume, fine dining food service restaurant
- Must have a palate for combining flavors and textures with strong knowledge of classical steak house preparations
- Culinary institute education, formal apprenticeship, multiple stagier or equivalent is preferred
- Broiler experience a must
- Butchering experience a must
- Must be able to deal with all guests and staff in a courteous & professional manner
- Maintain a polished professional appearance
- Strong sense of urgency
- Written and verbal comprehension of English language. Bilingual preferred
- Intermediate computer skills
- Intermediate mathematical skills
- At least 21 years of age

Please send resumes to WollenskysGrill@swrg.com

Learn more about Smith & Wollensky and career opportunities by visiting our [LinkedIn](#) page.