



Sous Chef - Smith & Wollensky Restaurant Group – Boston, MA

[Smith & Wollensky Restaurant Group](#), an iconic fine dining steakhouse with nine locations across the US, seeks a Sous Chef for its Boston location. The Sous Chef coordinates and supervises activities of workers engaged in preparing and cooking food. Ensures that all raw ingredients are available and prepared for use in recipes, advises workers in preparation, portioning and garnishing of foods to ensure that methods meet specifications. Butchers all primal cuts, filets, and fish. Prepares all food, works all stations, portions mise en place and inventories all foods. Requisitions needed materials and ensures equipment is maintained and available for use. Supports the Chef in execution of daily operations, ensuring all production schedules, quality controls and facility needs are met.

Requirements:

- Minimum 2+ 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
- Must be able to deal with all guests and staff in a courteous & professional manner
- Culinary institute education, formal apprenticeship, multiple stagier or equivalent is preferred
- Maintain a polished professional appearance
- Strong sense of urgency
- Must have high school education or equivalent
- Broiler experience a must
- Butchering experience a must
- At least 21 years of age
- Written and verbal comprehension of English language
- Basic computer skills
- Basic mathematical skills

Please email your resume to wollenskysgrill@swrg.com

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