



## **Sous Chef/Kitchen Manager - 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 newest, high-volume [Boston Atlantic Wharf 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:**

- At least 21 years of age.
- Written and verbal comprehension of English language.
- Basic computer skills.
- Basic mathematical skills.
- Must be able to deal with all guests and staff in a courteous & professional manner.
- Maintain a polished professional appearance.
- Strong sense of urgency.
- Must have high school education or equivalent.
- Minimum 1+ years Culinary Management experience in a high volume fine dining food service restaurant.
- Must be extremely creative and have a palate for combining flavors and textures with strong knowledge of classical steak house preparations.
- Broiler experience a must.
- Butchering experience a must.
- Culinary institute education, formal apprenticeship, multiple stagier or equivalent is preferred.

Email resumes to Matt King at [mking@swrg.com](mailto:mking@swrg.com). Learn more about Smith & Wollensky and career opportunities by visiting our [LinkedIn](#) page.