

# **Sous Chef/Assistant Manager**

## **Skyviews Restaurant**

### **Texas Tech University**

Skyviews is a full-service, largely self-supporting full-service restaurant designed and operated to provide a hospitality laboratory experience for 75-100 students each week. As a part of the student's required coursework, Skyviews serves lunch M-F and specialty dinners two nights a week. Skyviews has a strong following locally and ranks among the top tier of restaurants on OpenTable.

#### ***Sous Chef/Assistant Manager***

##### ***Job Summary***

Supervises and oversees work involving the direction of employees and students in the preparation and replenishment of food and/or custodial duties of the foodservice areas. Assists the Executive Chef/GM in the administrative and accounting functions of the restaurant. Manages Skyviews in the absence of the Executive Chef.

##### ***Major Essential Functions***

- Supervises and directs work direction of employees involved in the preparation and replenishment of food and/or custodial duties of the food services areas. Assists Executive Chef/GM in administrative and accounting functions. Manages Skyviews in the absence of the Executive Chef.
- The duties of a food service leader is to assign duties to the food service staff and ensure that everything is handled and carried out in an efficient manner. They are also entrusted with inspecting kitchens and utensils to ensure proper sanitation.
- Supervise catered events.
- Make sure that adequate food supplies are always available.
- Check newly delivered products for quality and quantity.
- Assume responsibility for cash at designated shifts.
- Ensure appropriate cleaning and maintenance of food preparation areas and equipment.
- Prepares food and beverage offerings required by the demands of the operation.
- Assists in Dinner Series kitchen production and execution.
- Assists Executive Chef in managing hourly employees.

##### ***Required Qualifications***

Graduation from high school or the equivalent plus two (2) year's experience in a large scale commercial or institutional food operation; additional experience may substitute for education on a year for year bases.

##### ***Preferred Qualifications***

Professional Certification, Associates Degree or Bachelor's Degree in a Hospitality or Culinary related discipline.

Two (2) year's experience in the kitchen of a mid to large scale restaurant kitchen.

Salary Range: \$15.50- \$19.00 an hour depending on experience.

**EEO Statement**

As an EEO/AA employer, the Texas Tech University System and its components will not discriminate in our employment practices based on an applicant's race, ethnicity, color, religion, sex, sexual orientation, gender identity, national origin, age, disability, genetic information or status as a protected veteran.

Required Attachments

Interested applicants can go to the employment web page at ttu.edu:

[https://sjobs.brassring.com/TGnewUI/Search/Home/Home?partnerid=25898&siteid=5635#jobDetails=415975\\_5635](https://sjobs.brassring.com/TGnewUI/Search/Home/Home?partnerid=25898&siteid=5635#jobDetails=415975_5635)

To apply, click the **Apply to Job** box and fill out the forms.

If you have any questions, please call or email Jason Lindley, Executive Chef/GM Skyviews Restaurant at [Jason.lindley@ttu.edu](mailto:Jason.lindley@ttu.edu) or by phone at 806-742-4762.