



## **JOB DESCRIPTION**

**Job Title:** Sushi Chef

**Reports to:** Assistant Manager - Deli

**Purpose of Role:**

To craft high-quality sushi dishes in accordance with the highest standards while offering exceptional customer service. Ensure the sushi bar operates efficiently and inventory is managed effectively.

**Essential Key Responsibilities and Objectives:**

- Prepare a variety of sushi rolls, sashimi, and nigiri according to restaurant recipes and standards.
- Maintain a clean and orderly kitchen by following sanitation standards.
- Creatively design new types of sushi rolls and present them to management for menu consideration.
- Manage inventory of sushi supplies and place orders as necessary to ensure product availability.
- Monitor the freshness and quality of ingredients, ensuring all products meet food safety standards.
- Train kitchen staff on sushi preparation techniques and the proper handling of fish.
- Collaborate with restaurant staff to provide excellent customer service, including discussing menu items and making recommendations based on customer preferences.
- Handle special customer requests and dietary needs professionally and efficiently.
- Maintain equipment and ensure all cooking appliances are properly sanitized.
- Participate in regular kitchen staff meetings to discuss performance and ongoing improvements.

**Customer Service:**

Commit to delivering exceptional service by ensuring that each guest has a pleasant and satisfying dining experience. This includes:

- Greeting customers warmly and providing knowledgeable answers to inquiries about menu items.
- Ensuring timely delivery of sushi dishes to customers.
- Addressing and resolving any customer complaints regarding food quality or service.

**Knowledge, Skills, and Abilities Required:**

- Proven experience as a sushi chef with a strong understanding of various sushi types and sushi bar operation.
- Excellent knife skills and attention to detail.
- Strong understanding of food safety and hygiene regulations for handling raw fish and other ingredients.
- Creative culinary skills with the ability to invent new and exciting sushi dishes.
- Strong organizational and communication skills to effectively manage the sushi bar area.
- Ability to work effectively under pressure in a fast-paced environment.

- Must be able to stand for extended periods and lift up to 50 pounds without assistance.

**Additional Notes:**

As with any restaurant role, flexibility with hours, including evenings, weekends, and holidays, is required to meet the needs of the business. Additional duties as required by the needs of the business should also be expected.

*This is not an all-inclusive list of job responsibilities. New responsibilities may be added or changes may be made by management at any time according to the needs of the business.*

*As a retail business, we require flexibility and teamwork to ensure the best possible service to all our customers.*