



The Tobago Hospitality & Tourism Institute (THTI) is excited to announce opportunities for career advancement within our esteemed institution. We invite suitably qualified individuals to apply for the following positions:

SOUS CHEF

JOB SUMMARY:

As the Sous Chef, you will play a pivotal role in directing and coordinating kitchen activities, ensuring the highest standards of food production, preparation, and handling are met. Your goal will be to deliver continuous customer satisfaction through innovative and nutritious meal offerings.

DUTIES & RESPONSIBILITIES:

- Menu Planning & Creation: Collaborate with the Chef – Restaurant Services to plan and create innovative, nutritious, and well-balanced meals that cater to diverse dietary requirements and cultural backgrounds.
- Kitchen Inspections: Ensure compliance with health, safety, and sanitary working conditions, and report any defects for corrective measures.
- Hygiene Standards: Maintain a clean and hygienic kitchen environment through proper food handling, storage, and sanitation practices.
- Team Leadership: Provide guidance and direction to Cooks, Stewards, and students, fostering a collaborative and professional work environment.
- Quality Control: Monitor food portions, presentation, and garnishing to maintain visual appeal and consistency.
- Recipe Management: Implement and enforce standardized recipes, cooking techniques, and portion control guidelines.
- Innovation: Stay updated on emerging food trends and dietary preferences, incorporating them into menu planning.
- Food Flow Management: Ensure proper flow of food from storeroom to preparation.
- Customer Satisfaction: Monitor customer feedback and implement corrective actions to enhance service quality and efficiency.
- Sustainable Practices: Contribute to the development and implementation of sustainable and environmentally friendly culinary practices.

COMPETENCIES:

- Core Competencies: Student-Centered Focus, Integrity, Quality, Collaboration.
- Technical Skills: Culinary techniques, menu planning, food safety, sustainable culinary practices, inventory management.
- Leadership Skills: Strategic Leadership, Managing Resources, People Leadership, Business Acumen.

QUALIFICATIONS & EXPERIENCE:

- Associate Degree in Culinary Arts from a recognized institution.
- At least four (4) years of experience in a similar position, preferably in the hotel industry.
- Possession of a valid Food Badge.