



Mediterranean Fusion Cuisine

## BASSO CAFÉ

BASSO CAFÉ is a vibrant contemporary casual restaurant offering Mediterranean fusion cuisine.

At BASSO CAFÉ, we are all passionate about making a difference in the lives of our patrons by delivering the highest-quality dining experience in the industry. The caliber of service, attention to detail, and consistent quality our clients expect begin and end with our associates.

At BASSO CAFÉ, we recognize our associates as our most valuable asset. They help us realize our vision and deliver our successes. Our commitment and passion to be the best, combined with our creative and supportive environment, provide our associates with an unparalleled opportunity. We offer our associates the encouragement and resources for unlimited personal and professional growth.

BASSO CAFÉ's associates work in an environment that demands exceptional performance yet reaps great rewards. Whether it's a career opportunity, job enrichment or a supportive work environment, if you are ready for our challenge, then we are ready for you.

BASSO CAFÉ's spirit of excellence and our reputation of exceeding expectations has been hard at work. That is why we are always searching for exceptional individuals who share that spirit.

If you would like to become part of our fine establishment and share in the experience of realizing our vision of being recognized by our customers as the best in our business please email your resume to [Contact@BassoBistroCafe.com](mailto:Contact@BassoBistroCafe.com)

Company Name: Basso Cafe  
Name: Renato Donzeli  
Title: Human Resource Manager  
Email: [Contact@BassoBistroCafe.com](mailto:Contact@BassoBistroCafe.com)  
Fax: (203) 810 4098  
Address: 124 New Canaan Avenue, Norwalk, CT.  
Contact Type: Employer

### Job Details

Job Description: Sous Chef / Executive Sous Chef  
Job Available: Immediately  
Industry Categories : Restaurant

### Compensation

Salary Range: Competitive  
Bonus Plan? Yes



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## Executive Sous Chef

### Job Description

#### **Essential Culinary Responsibilities:**

Coordinate, plan and supervise the production, preparation and presentation of all foods for the establishment as designated by the Executive Chef to ensure that a quality, consistent product is produced which conforms to Executive Chef standards and that of the establishment.

- assist in the creation and planning of menus and daily specials; implement the necessary production changes to attract new business and ensure current patron satisfaction.
- assists in conducting periodic food inventories.
- initiates and oversees ordering of food and kitchen supplies.
- inspects quality of food products used to prepare cuisine.
- ensures all cuisine served to patrons follow established guidelines for quantity, quality, appearance, and palatability.
- Strive for perfection and 100 % patron satisfaction.

#### **Essential Supervisory Responsibilities:**

Supervise human resources in the production and preparation areas of the kitchen in order to attract, retain and motivate the employees while providing a safe work environment; schedule, train, develop, empower, coach and counsel, resolve problems, provide open communication. Recommend and assist in conducting performance and salary reviews, recommend discipline, as appropriate.

- Assist in recruitment, training and discipline of all kitchen staff.
- Provide coaching and discipline for outlet employees.

#### **Essential Administrative Responsibilities:**

Monitor and control the maintenance/sanitation of the kitchen and equipment to ensure a healthy, safe work environment which meets/exceeds federal, state, corporate and franchise standards and regulations.

- checks physical cleanliness of operations.
- maintains proper working order of all equipment.
- constantly strive to improve operating procedures and the efficiency of the establishment.
- control costs without affecting the level of service and product delivered to our patrons.
- Perform special projects and other responsibilities as assigned.

If you are a brilliant Sous Chef with a passion for the restaurant business and a strong entrepreneurial approach to operations, then we have an exceptional opportunity for you.



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## **Job Requirements**

Candidates must have at least 2-3 years of related progressive experience in fine dining cuisine. A culinary graduate or equivalent with references with at least 2 years of experience in Mediterranean or a similar cuisine is desired.

Must have hands on management style with strong communication and organizational skills, with the ability to effectively manage and motivate a diverse staff. A strong understanding of food and beverage preparation techniques and health department rules and regulations.

Cooking tryout is part of interview process.

## **Basso Café's Benefits**

As a valued member of our team, you'll be treated to a competitive salary, an exceptional learning opportunity, and inclusion in an environment that fosters a "sky's the limit" philosophy when it comes to your advancement potential. Visit us online at [www.bassobistrocafe.com](http://www.bassobistrocafe.com)

- Excellent Training Programs
- Development and Growth Opportunities
- Personal Time Off
- Dining Benefits
- Highly competitive compensation

We maintain a drug-free workplace, and perform pre-employment substance abuse testing and criminal background screening.

" BASSO CAFÉ is an Equal Opportunity Employer"