



HO-CHUNK PREFERENCE

HO-CHUNK NATION
DEPARTMENT OF PERSONNEL



POSITION: SOUS CHEF

DEPARTMENT	JOB CODE	PAY GRADE
BUSINESS/GAMING ESTABLISHMENT	SOUF	12

DUTIES & RESPONSIBILITIES:

1. Responsible for supervising culinary operations, on assigned shift. Assists with selection, training, and supervision of culinary staff.
2. Ensures menu quality and consistency from raw food receiving and inspection to preparation and presentation.
3. Promotes positive public relations.

MINIMUM QUALIFICATIONS: (REQUIRED KNOWLEDGE & EXPERIENCE)

1. Ensures kitchen equipment and facilities are maintained in safe and sanitary condition.
2. Participates in food cost planning and control administration.
3. Promotes positive public relations.
4. Performs other duties as assigned by supervisor.
5. College degree (may substitute additional experience for degree) 2-4 years of appropriate experience.
6. Strong organization, culinary, and supervisory skills.
7. State Bar certification required.
8. Health card required.
9. Must have a valid driver's license, liability insurance, and dependable transportation.

All employees will be required to attend orientation or training to attain knowledge of the history, culture and traditions of the Ho-Chunk Nation – Resolution 08-20-13K

All casino employees will be subject to the Criminal and Background restrictions of the Ho-Chunk Nation.

All employees are subject to the Drug, Alcohol and Controlled Substance Policy.

EEO: 2 NON-EXEMPT FLEX KEY
Approved: PC 11.04.94 Legislature 02.16.99/05.02.99 Resolution 03.22.16A/12.13.22A