



## Sous Chef

---

### Diploma of Hospitality - SIT50313

#### Job Description

Employees work as assistants to executive chefs, helping plan menus and manage supplies. They supervise kitchen operations and are responsible for recruiting and managing staff.

#### Summary of Training

- Manage diversity in the workplace
- Manage operational plan
- Enhance the customer service experience
- Manage quality customer service
- Manage conflict
- Manage finances within a budget
- Prepare and monitor budgets
- Research and comply with regulatory requirements
- Roster staff
- Lead and manage people
- Monitor work operations
- Establish and conduct business relationships
- Implement and monitor work health and safety practices
- Use hygienic practices for food safety AND
- Work effectively as a cook PLUS
- Develop workplace policy and procedures for sustainability
- Prepare food to meet special dietary requirements
- Work effectively as a cook
- Provide advice on food
- Provide advice on food and beverage matching
- Plan and display buffets
- Develop menus for special dietary requirements
- Plan catering for events or functions
- Design and cost menus
- Develop and implement a food safety program
- Recruit, select and induct staff



- Monitor staff performance
- Control stock

## Note

Please be aware that this Sample Training Program is designed to be a guide only to the selection of non-core units. Alternative combinations of units may be selected. In some cases Australian Apprentices may also have to complete prerequisite units. Employers and Australian Apprentices should seek advice from Australian Apprenticeship Support Network (Apprenticeship Network) providers or Registered Training Organisation for more detail.