About us:

Subko is committed to an ideal: to help reimagine, re-design. and re-invent an unlikely origin-the Indian Subcontinent--as a legitimate contributor to the global specialty coffee and craft baking movements. Only raw materials enter Subko's roastery: all of the coffee and bakehouse products are crafted from scratch, in house. From crop to cup, bean to bar, and farm to table. We aim to provide a detailed, high quality coffee and bake experience to all our guests.

About the role:

The Sous Chef plays a crucial role in the kitchen management team, assisting the head chef in all aspects of culinary operations. They are responsible for ensuring the highest standards of food quality, consistency, and presentation while maintaining a smooth workflow in the kitchen.

Roles & Responsibilities:

- 1. Assisting the head chef in menu planning, recipe development, and food costing.
- 2. Overseeing food preparation, cooking, and plating to ensure adherence to recipes, portion sizes, and quality standards.
- 3. Training, supervising, and motivating kitchen staff to maintain a high level of productivity and professionalism.
- 4. Managing inventory levels, ordering supplies, and ensuring proper storage and handling of ingredients.
- 5. Monitoring kitchen equipment and coordinating maintenance and repairs as needed.
- 6. Ensuring compliance with health and safety regulations, including food hygiene and sanitation practices.
- 7. Collaborating with the front-of-house staff to coordinate food service and address any customer concerns or special requests.
- 8. Assisting with special events, catering, and other culinary projects as required.



- 9. Contributing to the development of seasonal menus and promotional offerings.
- 10. Demonstrating strong leadership, communication, and problem-solving skills to foster a positive work environment and achieve culinary excellence.

Required Skills:

- Proven experience of minimum five years working as a sous chef or senior line cook in a high-volume restaurant or hospitality establishment
- Formal culinary training or equivalent work experience in a professional kitchen.
- In-depth knowledge of culinary techniques, ingredients, and cooking methods.
- Strong organizational and time-management skills, with the ability to multitask and prioritize tasks effectively.
- Excellent interpersonal skills and the ability to work well as part of a team.
- Flexibility to work evenings, weekends, and holidays as required.
- Creative flair and a passion for food innovation and continuous improvement.

Perks of joining our team: You will be part of a company which is growing at an exponential rate, started just 3 days before the lockdown in 2020! We were able to grow from a team of 20 to 250+.in a span of 3 years.

We are a bunch of very young and ambitious people who are excited to learn and grow each passing day. One thing we can definitely bet on is that you will love working with us and grow in your career.

Apart from that some benefits include:

- Mediclaim
- Travel allowance
- Lunch facilities
- Employee discount available at our outlets
- Provident Fund

You can get in touch with us at:

Email id: - whatsyourspecialty@subko.coffee

Contact Number :- +91 7021 215 787 (Monday-Friday - 11.00 AM to 6.00 PM)

SUB KO COFFEE PRIVATE LIMITED