

Black & Bleu

Concept: High-end steak house, a la carte menu, serving dinner only, banquets up to 50 guests,

7 days a week

Recruiting: Sous Chef

Duties: Supervise banquets (production ,scheduling, special orders, FOH communication);

manage main kitchen in Exec's absence, expedite, supervise and schedule dish crew of 6; portion

cut all meats with exec chef; assist prep cook when needed. Kitchen employs 8 cooks plus Exec

and Sous chefs.

Start date: 30 days

Pay Range: \$18.00 – 22.00/hr

Schedule: 44 hours/wk

Specifications: 5 years' experience, all line positions, butchering knowledge

ServSafe certified

Culinary Degree (A.O.S.) or higher

There are 3 managers interviewing: General Manager, Executive Chef and the Sous Chef who is leaving. The Executive Chef is a woman and does not tolerate attitude. She is highly trained and knows her stuff, spending 15 years in the steak house business. The Sous Chef is being promoted to be the E.C. at another unit and is concerned about having the right replacement. The General Manager is a FOH professional and a stickler for staying on the right side of the law. He also frowns on employee fraternization. This is a Drug Free Workplace. The GM has already run background checks and called previous employers. Here are the notes for the applicants:

Applicant #1:

Employers verified period of employment and position.

The Chef should ask him if he has any problems working under a woman chef.

Ask him what he would do if his crew was not getting the job done in a timely manner.

Applicant #2:

Employment verified

Ask if willing to take drug test, today.

What is his/her attitude towards being friends with the rest of the staff.

Applicant #3:

No employers were verified. Find out why not.

Applicant #4:

Employment verified. Not eligible for rehire at ANY of the past employers.

One of your cooks worked with this applicant at Olive Garden and said reliability is a problem.

The Chef is friends with the Chef at Ruth's Chris and was told about the liquor inventory

“shortage” problem (off the record, of course).