**Role:** Sushi Chef

**Reporting to:** General Manager/Head Chef

**Location of role**:

**Job purpose**

As Sushi Chef, you will be responsible in leading our kitchen in preparing amazing dishes for our customers. Your responsibilities will include preparing traditional Japanese sushi rice, chopping, slicing, and filleting various kinds of fish, and placing orders for supplies as needed. You should also be able to customize customers’ orders according to preferences and food allergy considerations.

In addition to preparing meals, you will have health and safety duties and duties that include keeping the kitchen operational and clean.

**Key responsibilities**

* Creating sushi dishes from our menu that include a wide variety of fish, vegetables, and sauces
* Preparing different types of sushi like maki, nigiri and adding complementing flavours
* Coordinating with other team members for fulfilling special requests
* Recommending new and innovative additions to the sushi menu
* Training and guiding new employees
* Determining food inventory needs, stocking and ordering
* Being responsible for health and safety
* Being responsible for food hygiene practices
* Working closely with management to meet revenue objectives

**Essential Skills and Experience:**

* Proven experience as a Sushi Chef
* Exceptional proven ability of kitchen management
* Ability in dividing responsibilities and monitoring progress
* Outstanding communication and leadership skills
* Up-to-date with culinary trends and optimized kitchen processes
* Credentials in health and safety training