

**I. Position**

Sauce Cook (2.12)

**II. Related Titles**

Saucier

**III. Essential Functions**

Prepare line according to par sheets or instructions from Sous Chef. Cook products assigned to his/her station.

**IV. Additional Responsibilities**

1. Prepares meats and seafood for line and special functions
2. Prepares all sauces, stocks and soups
3. Works on sauce, soup and stock prep lists; maintains them on steam table; checks par levels of the same
4. Ensures that the storage room is neat and that all products are stored properly
5. Ensures that all food products are used on a timely basis
6. Acts as supervisor of kitchen personnel in absence of Sous Chef and Executive Chef
7. Prepares food in accordance with club recipes
8. Sets up, maintains, breaks down and cleans sauce work station
9. Serves items in accordance with established portion and presentation standards
10. Notifies Sous Chef in advance of expected shortages
11. Ensures that assigned work station and equipment are clean and sanitary
12. Maintains security and safety in work areas
13. Maintains neat professional appearance and observes personal cleanliness rules at all times
14. Requisitions supplies needed to produce items on menu
15. Adheres to state and local health and safety regulations
16. Covers, dates and properly stores all leftover products that are re-usable
17. Assists with other duties as assigned by the Sous Chef

**V. Reports to**

Sous Chef

**VI. Supervises**

No supervisory duties are included in this position