



2335 KALAKAUA AVE, HONOLULU HI 96815 | 808-777-4890 | BLUENOTEHAWAII.COM

Position: Sous Chef

Salary: \$45,000-\$55,000

Job Type: Full Time

Schedule: Evening / Dinner Hours / Weekends

Join the Blue Note Hawaii 'ohana! Located on the second floor of the Outrigger Waikiki Beach Resort, we host amazing talent from across the globe. Blue Note Hawaii features leaders in jazz, reggae, rock, pop, comedy, and top local island artists. Joining our family, you will be part of creating memorable experiences for guests and artists.

What we're looking for:

The right candidate for this opportunity must operate the kitchen daily with professionalism, respect, efficiency, and a positive attitude. The Sous Chef will ensure that the quality of food and service is always exceptional. Provide leadership when the Executive Chef is absent, assists the culinary team on the line if required during service, and instill teamwork and creativity.

Qualifications:

- Be able to communicate with the staff and understand daily kitchen operations.
- A minimum 4 years of Kitchen Management
- Able to navigate in a fast-paced environment with focus.
- Must be able to communicate clearly, both verbal and written
- Demonstrates hands on approach with all food items ensuring quality, presentation and consistency standards are met.
- Must be knowledgeable in all HACCP health and food safety guidelines and is able to ensure that all standards are met daily. Follow all company/kitchen safety rules, policies, and procedures.
- Assist in ordering, inventory, and prep when required.
- Ability to motivate, develop, and train kitchen staff.
- Must live on O'ahu; sorry, we will not relocate.

What we offer:

- Full-time, salaried position
- Health benefits
- Discounted tickets, meals and merchandise
- Career growth opportunities

