**About Pesto’s by Lance:** Pesto Café is a Fayetteville Legend. Established in the late 1990’s, thousands of Fayetteville Locals, Razorback Fans, and visitors from far and wide have dined on pasta, pesto, and red sauce in this little gem located in the heart of Fayetteville, Arkansas. Now under the ownership of Chef Lance Corbin, the restaurant will re-open in Spring 2023.

**Job Description:** The role of Sous Chef at Pesto’s by Lance is a key managerial position. The Sous Chef is responsible for being the right hand of the Executive Chef, by assisting with managing the kitchen staff when the Chef is absent, handling and overseeing all kitchen operations, preparing meals and food to meet specifications of menu and guests in a timely manner. The perfect candidate has several years of experience in a full-service production kitchen in casual or fine dining. They will oversee essential operations, plus contribute to the activities of purchasing, inventory management, and other back-of-house responsibilities.

The Sous Chef must exhibit the experience and ability to ensure kitchen staff adheres to set menu standards, cleanliness and sanitation procedures, and restaurant policies put in place by the Executive Chef. They must be able to consistently ensure high quality and consistency in food preparation, plating, and timely delivery to waitstaff and guests. Adherence to Serve Safe protocol and personal hygienic practices are of utmost importance. Vigilance in proper food temperatures when cooking and food storage afterward is expected. Maintaining cleanliness of the workstation and overall kitchen equipment, kitchen organization and sanitization, whether completing these tasks themselves or via delegation to staff, is a daily priority. The ability to take charge of the kitchen opening, closing and additional duties as directed by the Executive Chef is expected.

Requirements:

* 5 – 10 years’ experience in a full-service production kitchen required.
* Excellent Knife skills mandatory
* Ability to manage kitchen inventory, costs, and ensure supplies are fresh and of high quality
* Serve Safe Certification
* High School Diploma or Degree a plus
* Culinary certifications a plus
* A food preparation test will be part of the hiring process

To apply, please email resume to [info@pestosnwa.com](mailto:info@pestosnwa.com)