



Corporate Executive Sushi Chef

Leading sushi service company seeks an energetic, detail oriented professional with extensive culinary and managerial expertise to join our growing team.

Founded in 1998, Hissho Sushi® is a rapidly-growing national company providing prepared meal solutions to upscale supermarkets and institutional food service organizations. Hissho currently services over 300 locations in 22 states. Hissho's vision for success is to be a leader in every aspect of its business and to deliver consumers with the highest quality products on the market.

Job Description

Hissho Sushi has an immediate opening for a Corporate Executive Sushi Chef. This position is based in Charlotte, NC.

Job Duties

Establish an overall operations philosophy, strategy and culture. Develop common direction for all team members.

- Conducts research and analysis on the development of new culinary trends
- Be responsible for the product development process from conception through implementation at the unit level
- Responsible for writing recipes and procedures for new products
- Maintains menu and recipe database
- Coordinates the development of new products
- Conducts product presentations to the Executive Committee
- Creates new products for all categories including natural products, kosher products and regional preferences
- Develops of training materials for distribution to the field
- Establishes food quality and food safety standards which will help our company to be recognized as a leader in the industry
- Participates in strategic planning meetings to develop objectives of the company
- Participates in the sales process for new business
- Conducts team meetings with key management to discuss current objectives. Prepares agendas and conducts training sessions and presentations on issues regarding quality, and company standards.
- Develops strong working relationships through our retail and food service partners' organization to ensure that our company remains the preferred supplier of its products
- Visits units regularly to inspect unit operations and monitor the consistency of the product
- Other duties as assigned

Job Requirements

- Minimum of 5 years of multi-unit restaurant / food service
- Sushi experience

- Knowledge of food trends and leading flavor developments
- Culinary degree or relevant job experience / certifications
- Recipe development experience
- food cost management
- Excellent food presentation skills
- ServSafe Certified
- Knowledge of HAACP standards
- Strong financial management and computer skills
- Strong organizational, problem-solving, and analytical skills
- Proven ability to handle multiple projects and meet deadlines
- Ability to prepare reports and business correspondence
- Excellent presentation skills, verbal and written
- Ability to deal effectively with a diversity of individuals at all organizational levels
- Creative, flexible, innovative team player
- Commitment to excellence and high standards
- Proven ability to mentor and develop successful team members
- Burning desire to be a part of the next wave in food service innovation

Please forward resume, cover letter and salary requirements to hr@hisshosushi.com. No phone calls please.