



Sushi Chef

Company:	Hissho Sushi®	Corporate Location:	US-NC-Charlotte
Status:	Full-Time Employee	Industry:	Food Service

Hissho Sushi®

Hissho Sushi is a rapidly-growing multi-million dollar national company providing prepared meal solutions to upscale supermarkets and institutional food service organizations. Hissho currently services over 400 locations in 26 states and is adding an average of 50 new locations each year. Hissho's vision for success is to rise above the competition in every aspect of its business and to deliver consumers with the best products on the market.

Job Description

Hissho Sushi is always looking for talented sushi chefs to join our team and handle the day to day operations of our sushi bars.

Job Duties

- Handle opening, maintaining, and closing of the sushi bar operations
- Estimates food consumption and meets customer demands
- Cooks or otherwise prepares sushi and sushi related products based on product type and recipes, applying personal knowledge and experience in food preparation
- Apply proper cutting techniques, piece count, packaging, and labeling standards
- Properly display and arrange visual presentation of products in sushi trays and cases
- Greets, interacts, and communicates with customers on regular basis including taking orders, handling complaints, and educating customers regarding Company products
- Ensure all deliveries to satellite locations are being made according to standards and in a timely fashion
- Ensure all food safety guidelines and procedures are being followed as outlined in HACCP Plans and SSOP's
- Understand local sanitation, health code laws, and weights and measures requirements
- Consistently maintaining a high degree of cleanliness and organization with appearance, throughout preparation area, and sushi bar
- Ensure all required log books, including rice pH log and temperature logs, are maintained and verified
- Ensure daily production sheet is being followed
- Monitor sushi sales volume on a daily and weekly basis
- Understand food control systems and food cost
- Maintain and order appropriate levels of produce and inventory to meet production demands
- Receives and examines inventory and supplies to ensure quality and quantity meet established standards and specifications.
- Complete inventory of dry goods/frozen goods/chilled goods on a scheduled basis
- Properly maintain and store company inventory including utensils and cookware
- Calibrate pH meters and thermometers

Qualifications

- Some experience within the sushi industry required
- Food handling experience a plus
- ServSafe Certified, knowledge of HACCP Standards
- Strong organizational, problem-solving, and analytical skills
- Proven ability to handle multiple projects and meet deadlines
- Ability to prepare reports and business correspondence
- Ability to deal effectively with a diversity of individuals at all organizational levels
- Creative, flexible and innovative team player
- Strong customer service skills

All interested applicants email your resume with salary requirements (cover letter optional but preferred) to HR@hisshosushi.com or fax to Attn: HR at 704-926-2201.