

Sous Chef

Location: Mt. Holly, NC

Position Type: Full-Time, Salaried

Are you a passionate culinary professional looking to take the next step in your career? The Holland, a bold new steakhouse with an exciting Asian-inspired twist, is seeking a **Sous Chef** to help lead our kitchen team ahead of our grand opening. If you thrive in a fast-paced, high-quality environment and have a love for innovative cuisine, we want you!

About Us:

The Holland combines classic steakhouse traditions with Asian-inspired flavors and techniques to create a truly unique dining experience. Our beautifully reimagined historic space will provide a vibrant setting for both our team and guests, and we're excited to build something special from the ground up.

Key Responsibilities:

- Assist the Executive Chef in overseeing daily kitchen operations to ensure efficiency and consistency.
- Supervise and train kitchen staff, fostering a collaborative and high-performing team.
- Ensure that food quality, presentation, and consistency meet The Holland's elevated standards.
- Help develop and refine menu items, including seasonal specials and creative innovations.
- Monitor inventory levels, assist with ordering, and manage food costs with minimal waste to maintain profitability.
- Maintain compliance with all food safety and sanitation regulations, maintaining 98% or higher food score.
- Lead by example, maintaining a clean, organized, and professional kitchen environment.
- Work closely with front-of-house staff to ensure smooth service and communication.
- Take initiative in problem-solving and adapting to the dynamic needs of the kitchen.
- Opening/Closing Responsibilities.

Qualifications:

- 2+ years of experience in a Sous Chef or equivalent leadership role in a high-volume or fine dining environment.
- Strong leadership and team-building skills, with the ability to mentor and motivate staff.
- Be ServSafe certified within 3 months, if not already certified.
- A deep understanding of kitchen operations, food safety, and culinary techniques.
- Passion for creative, high-quality cuisine, particularly in blending steakhouse traditions with Asian-inspired flavors.

- Excellent time management and organizational skills, with the ability to multitask in a fast-paced setting.
- Ability to remain calm under pressure and problem-solve effectively.
- Strong communication skills and a team-oriented mindset.

Benefits:

- Competitive salary based on experience
- Opportunities for career growth and development
- A supportive, team-driven work environment
- Discounts on food and beverages

If you're a talented and driven chef looking to be part of an exciting new restaurant concept, we'd love to have you on our team!

How to Apply:

Please submit your resume and a brief cover letter to **hello@welcometotheholland.com** telling us why you'd be a great fit for our team. We look forward to meeting you!