

## Saucier

Big Beat Dallas takes pride in being the premier live entertainment destination in our community. We create memorable experiences through world class service, food, beverage, shopping and entertainment.

The expectation of a Saucier working within the culinary team at Big Beat Dallas is that of a professional with very clear and precise communication skills. This position will provide professional leadership to each and every team member within the organization.

All team members are to be in uniform and compliant with our personal hygiene standards established in the employee handbook.

This position is non-exempt and will report to the Executive Sous Chef.

### Job Responsibilities

- Create stocks, sauces, gravies, pasta dishes and soups according to recipe for daily events
- Ensure recipe cards and measuring tools are used in prep and line production
- Adhere to established back-of-house systems and controls
- Conduct their role in a manner that is HAACP compliant
- Adhere to all food safety handling guidelines
- Support and follow the company's "Food and Service Fundamentals"
- Ensure proper opening and closing procedures are met within their work area

### Qualifications and Requirements

- Must be able to speak, read and understand basic cooking directions in English
- Must have reliable transportation to and from work
- Strong knowledge and experience with making stocks, sauces, stews and soups
- Prior experience in a high quality / volume production environment
- A current understanding of culinary concepts, practices, and procedures and active in furthering of his/her own culinary development
- A strong work ethic and commitment to uncompromising quality
- A passion for high quality ingredients and dynamic cooking techniques
- Proficiency in basic knife skills, meat, vegetable, and sauce fabrication
- Able to mathematically adjust recipes; able to read, create, interpret and follow written recipes with precision
- Food Handlers Card
- Must provide knife roll
- Excellent Communication Skills
- Must be 18+ years of age
- Ability to work nights, weekends and holidays
- Able to stand and walk for long periods of time
- Occasional pushing, pulling, lifting or carrying up to 75 lbs. independently and safely
- Occasional ascending or descending ladders, stairs and ramps
- Occasional computer and/or POS usage

- Must be able to work in varying (and sometimes extreme) temperatures
- Frequent, continual, intermittent flexing or rotation of the wrist(s) and spine
- Constant reaching, turning and performing precision work
- Constant talking, expressing or exchanging ideas by means of the spoken word
- Constant clarity of vision at near and / or far distances

Each team member, hourly and salary will be required to be in compliance with and updated with all employment policies. We are committed to hiring individuals that support the brands and are aligned with our business objectives.