

Sous Chef – Cello

Location: Lenox, MA

Job Type: Full-Time

About Us:

Cello is a seasonally inspired restaurant where the menu changes almost daily, driven by the freshest ingredients and a love for creative, thoughtful food. Our mission is to be a restaurant that nourishes our community through a high level of hospitality, food and service. That community starts with our team & we are seeking a talented Sous Chef to be a part of it!

About the Role:

As **Sous Chef**, you'll be the right-hand to the Executive Chef, helping to lead our kitchen, inspire our team, and execute a constantly evolving menu. The ideal candidate must demonstrate a passion for hospitality, quality ingredients and has a desire to learn and grow.

Responsibilities:

- Work closely with the Executive Chef to develop and execute our daily-changing menu.
- Lead and mentor kitchen staff, ensuring high standards of food quality and presentation.
- Maintain consistency and efficiency during service while keeping the kitchen organized.
- Oversee prep, station setup, and ensure smooth execution during service.
- Assist with ordering, inventory management, and minimizing food waste.
- Uphold cleanliness, safety, and sanitation standards.
- Contribute to the positive culture by demonstrating a strong work ethic and the ability to work as a team as well as independently
- Bring creativity, passion, and a positive attitude to the kitchen!

What We're Looking For:

- 2+ years of experience in a similar role (or strong experience as a Line Cook ready to step up).
- Passion for seasonal, ingredient-driven cooking.
- Strong leadership skills with the ability to motivate and train a team.
- Ability to work clean, stay organized, and keep up in a high-energy kitchen.
- Knowledge of kitchen operations, food safety, and costing.
- A collaborative, can-do attitude

What We Offer:

- Competitive salary based on experience.
- Opportunity to work with incredible seasonal ingredients and contribute to a dynamic menu.
- Supportive, team-oriented kitchen culture.
- Work-life balance
- A chance to grow with us as we expand and evolve.

How to Apply:

If you're excited about cooking with the seasons, leading a team, and being part of a restaurant that's all about fresh flavors and creativity, we'd love to hear from you! Send your resume and a brief note about why you'd be a great fit to kimboya@cellolenox.com

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