



Sous-Chef

Bringing yummy French treats and European lifestyle to Austin

We are seeking a Sous-Chef whose responsibilities include but are not limited to running the BOH, preparing cooked items according to recipes and to producing own creations matching our existing products philosophy. PARIS IN A BITE is an elegant French Bakery with a casual chic vibe.

Mission

Run the BOH

Deliver exceptional products by creating and maintaining an elevated environment in the back of the house reflecting our European culture

Responsibilities

- Cook in house preparation according to recipes – Create, invent and prepare new items
- Organize the BOH, manage and optimize inventory by preparing food with regard to the FEFO best practices
- Prepare savory items – Create new items – Adapt the existing ones
- Perform final plate preparation including plating and garnishing and prepare appropriate garnishes for all menu item plates
- Assist with baking – Start and manage the croissants baking process
- Work mainly early shifts starting at 6.30am, open the store, handle first customers alone, work on the POS
- Everyone being fully invested in customers' total satisfaction, which includes keeping the bathroom clean – No matter their position or duration with us, everyone picks up trash and cleans the bathroom
- Other duties as requested
- This is a full time or part time position – Please specify your workload expectation in your application
- Start date: at your earliest convenience – Davenport Village, Austin TX

About you

- You are Back of House savvy and enjoy high standard preparations
- You are a highly organized individual to handle BOH duties
- You are convinced that the visual aspect of the plate is equally important to the taste and quality of the ingredients



- Overflowing with energy, naturally happy, positive, and optimistic disposition, you love contacts and genuinely enjoy the company of other people - Flexibility and willingness to perform all that is needed in a dynamic environment
- You understand the sales culture as part of a beneficial experience for customers
- One year related experience with a high school diploma or equivalent
- Must have a Texas food handler's certification – Ready to pass the food manager certification
- Ability to prepare a variety of foods; following standardized recipes, menus and production worksheets
- Physically active: can carry up to 50lb over short distances
- Impeccable appearance

About us

- PARIS IN A BITE is a new French pâtisserie and wine bar concept store – We serve fine sweets, chocolate and champagne and other European trendy sweet treats as well as a selection of fine and rare savory treats
- We are European entrepreneurs, focussing on French and European fine food – We import part of our products directly from Europe, other products come from the USA and from elsewhere, according to our high standards and European taste
- We offer a warm, contemporary and welcoming atmosphere around sophisticated products
- We offer the opportunity to grow with us and to be part of the very initial team of a much larger project
- We opened our first shop in Austin TX in March 2018 – We are a family owned company

Come and have fun with us – You are going to like it here!

Contact

- For this key position, please call the owners directly: pierre@parisinabite.com

Job description:

<https://parisinabite.com/hiring>