

DIVISION SCOPE OF SERVICE

Division: MIDAMERICA
Classification: SOUS CHEF
Applicant Name:
<p>Sous Chef: The Sous Chef supervises and coordinates activities of Cooks and other workers engaged in preparing and cooking food.</p>
<p>Definition of Care or Service: The Sous Chef provides overall planning and direction to cooking personnel. Scope of Service may include:</p> <ul style="list-style-type: none"> • Observing workers engaged in preparing, portioning, and garnishing foods to ensure that methods of cooking and garnishing and sizes of portions are as prescribed. • Giving instructions to cooking personnel in fine points of cooking. • Cooking and carving meats, and preparing dishes, such as sauces, during rush periods and for banquets and other social functions. • Assuming responsibility for kitchen in absence of Executive Chef.
<p>Setting(s):</p> <ul style="list-style-type: none"> • Healthcare facilities including but not limited to hospitals
<p>Supervision:</p> <ul style="list-style-type: none"> • Direct supervision by the food service management company. <ul style="list-style-type: none"> ○ Indirect supervision by the hospital leader who is responsible for food and nutrition services. <p>Evaluator: Executive Chef</p> <p>Tier Level: 2</p> <p>eSAF Access Required: YES</p>
<p>Qualifications:</p> <ul style="list-style-type: none"> • One of the below required: <ul style="list-style-type: none"> ○ Associate’s degree or equivalent from two-year College or technical school ○ Six months to one year related experience and/or training ○ Equivalent combination of education and experience. • Certified Dietary Manager/Certified Food Protection Professional certification or Food Handler’s Permit required. <p style="color: red; font-weight: bold;">NOTE: Where education may not be defined in qualifications area of the Scope, HCA Healthcare requires the highest level of education completed (not training or courses) confirmed on your background check.</p>
<p>State Requirements:</p> <ul style="list-style-type: none"> • N/A
<p>Experience:</p> <ul style="list-style-type: none"> • N/A
<p>Competencies: The Sous Chef will:</p> <ul style="list-style-type: none"> • Maintain a clean, sanitary working environment. Complies with federal, state and local health and sanitation regulations and department sanitation procedures as evidenced through local health department and third-party audits. • Comply with federal, state and local health and sanitation regulations.

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- Infection Prevention
 - Practice consistent hand hygiene
 - Use personal protective equipment (PPE)
 - Complies with Isolation precautions
 - Required immunizations per Division requirements
 - Maintains sterile field

References:

- Food Handler Online Certificate Verification: <https://www.statefoodsafety.com/Verify>
- Certified Dietary Manager/Certified Food Protection Professional:
<https://nf.anfonline.org/eweb/DynamicPage.aspx?site=ANFP&webcode=CDMVerifySearch>

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Your signature confirms you will be able to comply with the Qualifications and Competencies listed within this Scope of Service and that you will confirm education via your background check.

Applicant Printed Name: _____

Signature: _____

Date: _____