



Shoreline Seafood + Market + Dining
10614 Patterson Ave. Tel.
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Date: 14 – Mar - 2025
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Sous Chef Job Description

About Us

Shoreline Market stands as a pinnacle of culinary excellence, specializing in top-quality seafood, dynamic cuisine and engaged customer service. With a focus on using the finest ingredients, Shoreline serves not just as a workplace, but as a haven for creativity and passion, ensuring our guests enjoy a memorable shopping and dining experience.

Dining at Shoreline encompasses a casual lunch counter menu. At dinner service, this counter transforms into an elegant and sophisticated take on Omakase with a focus on the freshest seafoods the market has available each day.

The open kitchen allows us to cook in front of and interact directly with the patrons as they dine.

About You

You have customer service skills with the ability to engage customers warmly and professionally. You are a hardworking, compassionate, team player, able to work positively with and manage a diverse group of co-workers. You care about the overall success of the business and are 100% committed to this goal. You work proactively and consistently anticipate the chef's needs. You can efficiently produce a consistent, top-quality product while working to minimize waste. You are willing to learn and retain knowledge.

Position Overview and Qualifications

As the Sous Chef you will play a crucial role in ensuring the successful operation of our Omakase style dinner service directly assisting the chef with prep and service to execute the menu each night. Your responsibilities will extend beyond the dinner portion to help oversee the preparation of foods for the market and lunch counter. With a primary focus on top-notch seafood, you will help create delicious, innovative and visually appealing dishes inspired by various world cuisines. And your baking, pastry, wine and beverage skills will enhance the overall dining experience.

- Servsafe certification preferred
- Must have your own sharp knives and various kitchen tools

- Proficient ability to butcher fish and various types of shellfish, applying proper storage and handling techniques
- Experience developing and placing orders with various suppliers or vendors, maintaining par levels for ingredients and supplies
- Experience supervising 4-6 kitchen staff, ensuring quality and cleanliness standards are met
- Willingness to collaborate with the chef on menu development, and/or continuous refinement of offerings
- Ability to work all stations in a professional kitchen and demonstrate a thorough knowledge of basic and advanced cooking skills

What We Offer

- An annual salary based on experience, paid bi-weekly
- Full-time position, minimum 40 hours per week, extra hours as needed beyond that, but not to exceed 50 hours per week
- Paid Time Off (PTO)
- IRA plan with company match