

Kitchens for Good

Job Description

POSITION TITLE: Sous Chef

REPORTS TO: Operations Manager

EMPLOYMENT TYPE: Seasonal May 1st- October 31st

LOCATION: Moonlight Amphitheater in Vista, CA

FLSA STATUS: NON-EXEMPT \$17.00-\$25.00

Who we are: Kitchens for Good (KFG) believes that kitchens are economic engines for good in their communities. Kitchens for Good is a 501(c)(3), social enterprise that breaks the cycles of food waste, hunger, and poverty through innovative solutions in workforce training, healthy food production, and profitable food enterprises. These enterprises include a robust catering and events operations, contract meal services, and activities conducted in enterprise kitchens. Kitchens for Good has been recognized for its innovative approaches and was recently voted Caterer of the Year by San Diego Magazine's readers.

Position Summary: Kitchens for Good is looking for a dynamic, compassionate, and talented Sous Chef who has a passion to share their love, creativity, and skill of cooking to lead our Culinary students through the daily culinary operations of working at the Moonlight Amphitheater location for the summer events. The Sous Chef will be responsible for managing the daily kitchen operations, back of house student training, and must be detail oriented, possess the capability to manage multiple priorities while maintaining a calm and positive demeanor. The Sous Chef will work side by side with other members of management to help facilitate the introduction of our first student run enterprise and hospitality training program.

Essential Functions:

- Collaborates with Operations Manager to lead and manage the kitchen team consisting of students
- Working alongside the Chef Instructor by providing guidance to the students, including, but not limited, to line cooking, food preparation, and dish plating
- Cultivates an environment of learning and engagement by providing hands-on training, coaching, and direction to students throughout season
- Provides leadership and support to students as they acquire and apply the necessary training and skills to successfully execute their established role/position.
- Collaborates with Chef Instructor and Career Coach to ensure students are meeting established performance goals and learning objectives
- Oversees and organizes kitchen stock and ingredients
- Demonstrate positive leadership characteristics which inspire staff to meet and exceed our standards.
- Responsible for the daily duties of kitchen management, including, but not limited to completing the daily opening/closing checklist, quality control, temp logs, and maintaining an organized kitchen
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
- Ensures cooking stations are stocked, especially before and during prime operation hours
- Complies with established sanitation standards, personal hygiene and health standards
- Observes proper food preparation and handling techniques
- Manages food and product ordering by keeping detailed records and minimizes waste, plus works with existing systems to improve waste reduction and manage budgetary concerns
- Meets food, labor, and other cost of goods targets and responsible for ensuring adequate staffing and scheduling of HOH staff

- Supervises all food preparation and presentation to ensure quality and restaurant standards
- Verifies that food storage units all meet standards and are consistently well-managed
- Assists with menu creation
- Coordinates with the Director of Hospitality and Operations manager on supply ordering, budget, and kitchen efficiency and staffing.

Competencies:

- Collaboration Skills
- Customer/Client Focus
- Flexibility
- Stress Management/Composure
- Strong verbal and written communication skills

Education and Work Experience

- Minimum high graduate or equivalent
- Formal Culinary Training
- 3 years of restaurant experience
- Maintains current Food Handlers card

Work Environment

This job operates in a kitchen environment, housed with equipment such as an oven, stove, dishwasher, slicer, coffee machine, steamer, mixer and chef's knives. The employee is frequently exposed to heat steam, fire and noise.

Physical Demands

The physical demands described are representative of those that must be met by an employee to successfully perform the essential functions of this job.

The employee is occasionally required to sit, stand, reach, lift, bend, kneel, stoop, climb, push, and pull items weighing 50 pounds or less. The position requires manual dexterity; auditory and visual skills, and the ability to follow written and oral instructions and procedures.

Travel

Employee will be expected to travel to scheduled off-site events and/or locations.

Other Duties

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities that are required of the employee for this job. Duties, responsibilities and activities may change at any time with or without notice

_Kitchens for Good is pleased to be an Equal Opportunity Employer. M/F/D/V are encouraged to apply.