



Job Title: Assistant Sous Chef

Reports To: Director of Food Services

The Sous Chef, under the immediate supervision of the Director of Food Services, will work with the program staff in the preparation, packaging and serving of meals. This individual will be able to handle daily high-volume production and organization while also managing and training 8-10 volunteers on basic cooking skills and food safety. They should be motivated to work with the Director of Food Services to elevate the recipes/menu. They will also assist in the cleaning and organization of all food preparation, dishwashing, food storage and food service areas.

Hours: 35-40 hours/week

- Each Friday, Saturday, Sunday, Monday, Tuesday, and all major holidays: 8am-3pm

** COVID 19 schedule Thursday, Friday, Saturday & Monday 8AM – 3PM

Job Responsibilities:

- Assist our Director of Operations/Food Services in creating seasonal menus for up to 220 people each Friday, Saturday, Sunday, Monday, Tuesday, and all major holidays. **
- Daily production of all menu items for distribution and congregate meals
- Prepare all food items according to predetermined recipes
- Ensure that all deliveries are properly received and stored. Communicate any product shortages or issues to the Director of Food Service
- Ensure food safety and sanitary standards are always maintained to the highest level
- Ensure menu items are properly presented, portioned, and served during congregate meal service
- Assist Director of Food Service in maintaining a daily food use log
- Assist in maintaining clean and organized food preparation, service, and storage area
- Ensure that all dishwashing areas are clean, organized and maintained throughout the day.
- Work closely with program staff to ensure meal safety, packaging and storage standards are met
- Assist the Facilities/Operations Manager with monthly inventory of food, paper, and chemical supplies
- Attend and participate in all Dining Room and Staff meetings.
- Adhere to all Face to Face policies and standard operating procedures
- All other duties not assigned/listed may be required as needed

Job Qualifications:

- High school diploma or equivalent (GED)
- At least 2 years of professional cooking experience is preferred. Other cooking experience in combination with the successful completion of a culinary training program will be considered.
- Food Handlers Certificate (ServSafe)+
- Strong understanding of good food safety practices

- Ability to use basic kitchen utensils and equipment
- Ability to follow recipes
- Good verbal and communication skills
- Ability to be flexible, work well under pressure and follow directions
- Ability to work well with others in a team environment

Physical Requirements:

- Ability to lift and carry heavy objects up to 50 pounds
- Ability to stand for long periods of time

Benefits Include:

- Health Insurance
- Workers Compensation
- Vacation

Voluntary deductions:

- Aflac Insurance
- 403(b) Retirement

Face to Face is an equal opportunity employer. We encourage applications from people of color, women, people who identify as LGBTQ, people who have experienced poverty or homelessness and people who have had contact with the juvenile justice, criminal justice, or child welfare systems.

Job Type: Full-time

Pay: From \$15.00 per hour

COVID-19 considerations:

All employees & guests are required to wear masks. Our building is cleaned and sanitized daily and all CDC/City protocols are followed for the safest work environment we can provide.

To Apply:

Send cover letter and resume to Adrienne Smythe at adrienne@facetofacegermantown.org.