

## **SOUS CHEF**

Samaritan Café – Springdale (1300 N. Thompson St.)

### **Sous Chef Job Details:**

We are looking for a full-time Sous Chef for 36 hours a week for our Springdale Cafe.

The Sous Chef is responsible for assisting the Head Chef with ensuring that the standard and quality of the food production and the hygiene within the department are maintained at the highest level at all times. This hands-on role requires attention to detail and a positive work attitude. The Sous Chef will assist in directing and training volunteers as well as participating in the preparation, seasoning, and cooking of salads, soups, meats, vegetables, fruit, or other foods. They will assist in the planning of the daily menu, organizing Café areas, statistic tracking for the Café, and cleaning kitchen facilities and equipment.

### **Education, Experience, and Licensing:**

- High School diploma or equivalent
- 2 years or more chef experience
- Current ServSafe Certification

Job Type: Full-time

Pay: From \$13.00 per hour

Benefits:

- 401(k)
- 401(k) matching
- Dental insurance
- Flexible schedule
- Health insurance
- Paid time off
- Vision insurance

Shift:

- Day shift

Weekly day range:

- Monday to Friday

Education:

- High school or equivalent (Required)

Experience:

- Culinary: 2 years (Preferred)
- Cooking: 2 years (Preferred)

License/Certification:

- ServSafe (Preferred)

Work Location: One location

- Health insurance