

Job Description:



Sous Chef

General Description

This position will be responsible for:

- † Assisting Head Chef with food preparation for grāz
- † Will assist in creating and launching a take home meal program

General Qualifications and Requirements

The qualified candidate will have the ability to adapt quickly to handle a fast-paced and ever-changing environment. The ability to both follow directions, and give clear, concise, directions is critical. The candidate will be highly process-oriented and be equipped to train others. Ensuring safe practices are being followed by team members will be a primary responsibility for the person in this role.

It will be imperative that this candidate works closely with the grāz Head Chef and grāz manager. Teamwork is essential to the success of this role. The ability to work with and engage with customers, co-workers, volunteers, works crew members, and donors will be necessary. Food service training and/or experience preferred.

This position works closely with and reports directly to the Head Chef.

Desired Skills and Character Traits *(1 Timothy 3:1-13)*

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| † Servant-minded and submissive in spirit | † Flexibility |
| † Hospitable & welcoming | † Disciplined with time and effort |
| † Able to respond with sensitivity | † Organized, detail oriented, and process focused |
| † Team player | † Able to maintain confidentiality |
| † Exemplary integrity and work ethic | † Professional |
| † Teachable spirit | |
| † Discerning in conversations | |
| † Eagerness to contribute | |

Desired Spiritual Gifts (1 Corinthians 12:1-31; Romans 12:1-21)

- † **Administration:** Able to develop and manage people and organizational systems
- † **Creativity:** Able to use creative gifts in both food preparation and presentation
- † **Exhortation:** Able to encourage and motivate volunteers, donors, and supporters; gracious with others in all situations
- † **Serving:** A focus on meeting needs, both in those we serve and those that serve alongside us
- † **Leadership:** Able to lead others by example with clear direction and wisdom
- † **Hospitality:** To warmly welcome people to better serve those in need

Key Areas of Responsibility

Kitchen Assistance

- † Prepares food and product offerings daily as directed by Head Chef
- † Lead kitchen and volunteers in Chef's absence
- † Ensures a first in, first out food rotation system and follows all food safety protocol
- † Assists Head Chef with menu creation

Take home meal kit program at grāz

- † Assist Chef with menu creation
- † Responsible for preparing meal kits and packaging meals in an eye-appealing manner

Other Requirements

- † This position will require being cross trained with the Head Chef and cover in his absence
- † Ability to see in color vision, to read and to hear instructions from others; to regularly stand, use hands at counter height for grasping, holding and reaching and to lift up to 50 pounds; to occasionally, bend, kneel and climb stairs.
- † This position will be occasionally exposed to cold, non-weather conditions, it will regularly be exposed to use of sharp knives and high temperature surfaces
- † This position will include evening or weekend hours as needed