Devon Sous Chef, FT

*This position is in-person*

**POSITION SUMMARY:**

Works under the direct supervision of the Food Service Manager/Head Chef. Assists in the preparation and serving of food in the café kitchen. Maintains food service facilities and equipment in a sanitary condition and does related work as required.

The Sous Chef is responsible for the management of Food Service staff and volunteers, compliance with applicable regulations and budget, and delivery of food services provided by the Devon location. The person in this role is expected to have knowledge of, and be responsible for, safe good handling, kitchen sanitation, training programs, the menu, and budget development.

**RESPONSIBILITIES:**

Substitutes for the Food Service Manager/Head Chef in his/her absence. Assists Food Service Manager/Head Chef as directed.

Preps fresh fruits and vegetables, trims meat, ad other foods requiring excellent knife skills.

Oversees day-to-day food operations in our table-service café, Meals on wheels, and our Grab 'n Go program.

Maintains high standards of quality nutrition, temperature control, and presentation.

Inspects food preparation and serving areas to ensure safe, sanitary food handling practices.

Collaborates with the Head Chef and Center Director in creating enticing and varied monthly menus with consideration for the nutritional value of the food.

Assists with and coordinates occasional catering and special event requests.

Manages inventory.
Manages placement of orders and deliveries from food vendors

Evaluates food purchasing process and costs to stay within budget

Supervises, trains, and supports a team of kitchen volunteers

Supervises the breakdown and cleaning of the kitchen after service

Additional duties and responsibilities expected to be performed as necessary

**QUALIFICATIONS:**

Thorough knowledge of federal, state, and local laws and regulations pertaining to institutional food service safety and sanitation

Proven experience as a Sous Chef of previous experience in Food Service Management

Familiar with a variety of cooking techniques such as sous vide, en papillote, poaching, braising, and searing

Successful completion of Culinary Training Program or degree in culinary arts

Current Serv-Safe Food Manager Certification or the ability to obtain certification within an agreed upon timeframe

Successful completion of a culinary training program, degree, certificate in culinary arts, or supervised apprenticeship

Skilled in plating and presentation

Excellent knife skills. Able to cross chop, rock chop, julienne, brunoise, small dice, batonnet, baton, pont-neuf

Experience with large scale meal operations or catering

Familiarity with industry's best practices

Experience using, cleaning, and maintaining commercial kitchen appliances including a meat slicer, steam kettle, steamer, and hand blender with attention to safety protocols

Good time management and planning skills to ensure the kitchen runs efficiently and food is ready on time

Demonstrates good judgment, problem solving, and decision-making skills
WORKING ENVIRONMENT & PHYSICAL DEMANDS:

- Standing for long periods of time
- Use of hands to handle, control, or feel objects, tools, or controls
- Repetitious movements
- Bending and twisting of body
- Able to lift 30 pounds

Interested? This position enjoys family friendly hours. Due to COVID, we are currently operating on a modified schedule with respect to the Cafe and Grab ‘n Go meals. The kitchen staff’s hours are currently 6:30 a.m. – 11:30 a.m. When our Café is fully open the kitchen staff’s hours will be 7:00 a.m. – 1:30 p.m.

Who is Surrey? For 40 years Surrey, a non-profit organization, has been providing a wide range of specialized programs and services to older adults. What differentiates Surrey is our caring philosophy, holistic view, and our family centered approach to meeting physical, emotional, and social needs as people age.

We are an equal opportunity employer and considers all qualified applicants equally without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, veteran status, or disability status.

Resume required. Please send to ktougher@surreyservices.org