

## **Assistant Sous Chef – Full-Time (\$12 hourly with benefits)**

If you have a passion for cooking and enjoy making a difference in people's lives, this position is for you! We have an immediate opening for a full-time Sous Chef in our Culinary Arts Program. We are looking for a passionate, professional, and enthusiastic individual to join our team. We are a quality driven non profit organization, with a state of the art commercial kitchen training facility serving individuals with intellectual and developmental disabilities. The Assistant Sous Chef, under the Executive Chef's instructions, will train, supervise, and actively participate in all food production areas of the kitchen.

**MUST BE AVAILABLE TO WORK: MONDAY – FRIDAY / 8 AM – 4:30 PM**

Responsibilities include, but are not limited to

- Actively encourage and participate with the participants in daily tasks that support the individual's goals, as well as the programs goals,
- Take part in developing and implementing a monthly lunch menu and other kitchen tasks,
- Train and supervise participants in all aspects of food preparation, including preparing food from raw ingredients without a recipe, utilizing kitchen tools and equipment, serving/plating food, cleaning and sanitizing work stations, etc.,
- Complete documentation, including but not limited to: incident reports and attendance records.

Additional Information

### **FOOD SERVICE SKILLS REQUIRED**

MUST be at least 21 years of age

High school diploma or GED required

MUST pass criminal background check

Current California driver's license with a good driving record required

Food Handlers Certificate desired

**Please submit resume to: [hrarlaoc@yahoo.com](mailto:hrarlaoc@yahoo.com)**

**Please no visitors or phone calls**