

Kitchen Assistant / Sous Chef

Position Summary:

The Kitchen Assistant/Sous Chef works under the direction and supervision of the Head Chef to help prepare meals and keep the galley and food storage areas clean. The kitchen assistant will be responsible for food preparation, dishwashing, cleaning/sanitizing the kitchen. This is a full time seasonal position. Qualifying candidate must be available for the entire season of operation from last week of March through last week of November and MUST be available to work on weekends. Shifts are primarily Wednesday – Sunday from 11:30am – 7:30pm.

Primary Responsibilities:

- Work one-on-one with the Chef to coordinate and carry out the preparation of all meals (i.e., breakfast, lunch, and dinner, and dessert).
- Help the Chef prepare meals using a variety of normal kitchen tools, as well as galley appliances such as food processors, mixers, blenders, ovens, ranges and grills.
- Help prepare the buffet for guests and students.
- Rinse and clean dishes, pots, pans and utensils and put them away.
- Help maintain all cooking items and service items in orderly and absolutely sanitary condition according to good health-keeping practices, government regulations and SMF standards.
- Regularly clean and sanitize galley walls, range hood, overheads, cabinet faces, reefer and freezer interiors, and cabinet interiors.
- At least once per day clean and sanitize galley work surfaces, reach-in cooler doors, range surfaces and galley floor.
- Launder dish-drying cloths and aprons.
- Ensure cleaning materials are stocked.
- Bus and clean dining area after meals.

Requirements and qualifications:

- Minimum of one year restaurant, catering, hotel or banquet cooking experience.
- Minimum one year in position of responsibility such as Banquet Chef, Cook Supervisor, or Sous Chef.
- A passion for farm to table cuisine.

- Must be available for the entire season of operation from last week of March through last week of November and MUST be available to work on weekends. Shifts are primarily Wednesday – Sunday from 11:30am – 7:30pm.
- ServSafe certified is preferred; if none, will provide training.

Benefits and Compensation:

- Competitive hourly wage (commensurate with experience)
- Allowance for workshop attendance under certain conditions
- Pay is weekly by direct deposit

Please send cover letter and resume to kelly@sanbornmills.org