



a seriousfun camp

## Sous Chef Job Description

### Job Requirements

- 5-8 Years working in the food industry or completion of one year of culinary school (unless otherwise specified).
- Assist food director in exploring ways to cut costs in the kitchen.
- Supervise summer kitchen staff and volunteers in the absence of the food director.
- Prepare a variety of food using the equipment in the kitchen.
- Be certified Serve Safe manager.
- Enforce all serve safe, safety, emergency and Camp policies.
- Be flexible with the changing needs of the Camp program and schedule.
- Perform other duties as deemed necessary by Food director.
- Commitment to foster a community that celebrates inclusivity and our Camp values, which are inclusion, gratitude, possibility, friendship and safety.
- The ability to work with a diverse community in a multicultural environment.
- Comply with and remain flexible with COVID-19 specific precautions and requirements through the duration of the program, as outlined/advised by the CDC and Camp's Medical Team.
- Proficient in Word and Excel.
- Able to make a variety of cuisines.
- Familiar with Kosher, Vegetarian, Vegan, Gluten Free and Low Protein diets.
- Able to stand on feet for long periods of time.
- Able to lift 40 lbs.

### Job Summary

Supervise all summer kitchen staff in the absence of the food director to prepare and cook a variety of food including meats, poultry, vegetables, sauces, stocks, breads and desserts using a variety of equipment and utensils according to the daily prep list. Wash and clean tables and cooking equipment in accordance with state of Connecticut health department.

### Job Responsibilities

- Refer to daily prep list at the start of each shift for assigned duties.
- Prepare a variety of food using the equipment in the kitchen.
- Understand and comply consistently with Camp standard portion sizes, cooking methods, quality standards and Kitchen/camp rules, policies and procedures.
- Portion food prior to cooking according to standard portion sizes and recipe specifications.
- Maintain a clean and sanitary workstation area including tables, shelves, walls, grills, sauté burners, flat top range and refrigeration equipment.
- Responsible for cleaning the kitchen equipment and ensuring items disassembled for cleaning are properly reassembled for operation.
- Keep log of refrigeration temps by logging in the books every 6 hours.
- Open the kitchen properly and follows the opening checklist for kitchen stations.
- Attend all kitchen meetings and brings suggestions for improvement.
- Promptly report equipment and food quality problems to the Food Director.
- Use Camp standard recipes for preparing all products.
- Perform other related duties as assigned by the Food Director.

### **Reports to**

The Sous Chef reports directly to the Food Director.

### **Our Commitment to Diversity**

In keeping with Camp's core values, Hole in the Wall fosters a community of purposeful inclusion through a commitment to diversity and equity.