



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, 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.