



Black Star Farms Food Service: Hearth & Vine Café Sous Chef

PURPOSE: To provide operational support for food service operations at Black Star Farms

PAY RATE: \$18-\$19/hour, \$1000 seasonal bonus

CLASS: Full-time/hourly, non-exempt

HOURS: 40/45 hours per week, may exceed 50 at peak times

RESPONSIBILITY: Food service operations and support for the Hearth and Vine Café, Black Star Farms retail production, and winery culinary events

REPORTING TO: Estate Chef

REQUIREMENTS

- Minimum of a culinary degree/certification or equivalent in experience and training
- Must be able to work evenings, weekends, and holidays
- Flexible schedule
- Previous experience with commercial kitchen operations, back of house (BOH) coordination, and labor management
- Menu development, working knowledge of food and beverage costing, working knowledge of food inventory management and cost control
- Experience with logistical coordination and problem resolution
- ServSafe certification
- Ensure that food comes out simultaneously, in high quality, and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Must be able to lift and carry up to 50lbs
- Able to move and stand for long periods, shifts may exceed 10 hours on some days
- Maintain a positive and professional approach with coworkers and customers

EXPECTATIONS

- Must be proficient in using commercial equipment including mixers, slicers, ovens, food processors, and possess excellent knife handling techniques
- Supervise kitchen personnel related to Hearth & Vine Café and coordinate assigned culinary duties
- Monitor presentation techniques and quality standards for all food served at the Hearth & Vine Café and winery trail events.
- Prep and supply food for Hearth & Vine Café, wine trail events, and assist where needed in all food service operations





- Track supply inventory weekly to ensure that all supplies are stocked and properly stored. Work with Estate Chef on ordering supplies, includes all food items, cleaning products, cooking supplies, and any other items necessary for kitchen functioning
- Create and maintain a menu and recipe book with pictures for staff to ensure food quality, consistency, and presentation
- Coordinate retail food preparation and distribution
- Model professionalism and leadership at all times
- Responsible for training of kitchen personnel
- Monitor food safety and sanitary standards as directed by Health Department.
- Ensure proper equipment operation/maintenance.
- Ensure proper safety and sanitation in the kitchen
- Communicate effectively, written, verbally, and technologically
- Operate efficiently, strategically, and forward-focused
- Uphold BSF standards of hospitality
- Properly represent company brand through hospitality and service
- Follow food safety and sanitary standards as directed by the Health Department
- Ensure proper safety and sanitation in the kitchen
- Communicate effectively, written, verbally, and technologically
- Maintain a professional appearance at all times, adhering to the grooming standards outlined in the employee handbook
- Work with the Estate Chef in creating schedules and communicating staffing needs
- Able to supervise positively and professionally, maintaining the highest quality food is prepared in a safe and productive kitchen

