



Black Star Farms Food Service: Café Sous Chef

PURPOSE: To provide operational support for food service operations

PAY RATE: Based on experience

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 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/training
- Must be able to work evenings, weekends, and holidays
- Flexible schedule
- 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
- Maintain a positive and professional approach with coworkers and customers
- Team Player with positive leadership skills

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 café and winery trail events.
- Prep and supply food for café, wine trail events, and assist where needed in all food service operations
- Responsible for training kitchen personnel.
- Ensure proper safety and sanitation in the kitchen
- 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

