

Casual Sous Chef

Location: Cape May, NJ

Hourly Rate: \$16.25 - \$18.25

Opening Date: February 1, 2018 Closing Date: Until Filled

I. POSITION SUMMARY

The Casual Sous Chef serves as the head/executive chef's direct assistant. When the head/executive chef is off duty the sous chef assumes his/her job responsibilities. When required the sous chef fills in on the line to ensure the kitchen runs smoothly. This position is responsible for the cleanliness of the food service area, and must wear the designated uniform. All employees must be familiar with, and comply with safe food handling practices with regard to employee health, cleanliness, and overall food protection. This casual position is part-time with no guaranteed minimum number of hours, nor are there any guaranteed assignments.

I. ESSENTIAL DUTIES AND RESPONSIBILITIES

- Assists and supports the head/executive chef
- Make recommendations and share additional information upon request
- Oversees the preparation and service of food produced in the kitchen
- Assists with the planning and development of menus and meals
- Possesses the ability to handle a variety of menus ranging from buffets, luncheons and formal dinners with multi-course meals that are individually plated
- Oversees the staff which consists of cooks , porters, prep, and line cooks
- Places orders for recipe ingredients needed in the kitchen and warehouse
- Helps the head/executive chef recruit and educate kitchen staff
- Maintains a clean, safe and sanitary kitchen
- Responsible for following established safety practices while performing duties to protect self, co-workers, and the public from injury and/or illness, while properly and safely using, and caring for, DRBA equipment and facilities
- Provides the highest level of customer service and professionalism to all internal and external customers

III. REQUIRED KNOWLEDGE, SKILLS AND ABILITIES

- Ability to remain graceful under pressure
- Must have excellent verbal communication and leadership skills
- Knowledge of safe food handling practices for foodservice, knowledge of safe work practices, including correct, appropriate and safe operation of service equipment and utensils
- Occasional lifting and/or carrying of up to 50 pounds, occasional stooping, crouching, bending, kneeling, twisting and/or full limb extension; up to 100% of working day will be spent standing and/or walking
- Must be detail oriented

- Ability to multi-task while remaining focused on the goal
- Ability to provide superior customer service to everyone by responding in a courteous and efficient manner

IV. TYPICAL WORK ENVIRONMENTS

- Commercial Foodservice Operation

V. V. LICENSES, REGISTRATIONS AND/OR CERTIFICATES

- ServSafe certification is preferred

VI. REQUIRED EDUCATION AND EXPERIENCE

- Must be at least **18** years old
- High school diploma or equivalent or equivalent related experience
- Degree from accredited culinary school or equivalent experience
- At least two years' experience in the food industry, food production and supervision of kitchen staff

VII. ADDITIONAL REQUIREMENTS

- Applicants will be subject to a background check
- Subject to pre-employment testing
- Delaware River and Bay Authority requires all employees to have direct deposit with a financial institution or enroll in the payroll card program to receive their bi-weekly pay
- Required to comply with established dress and jewelry code while on duty
- Must be available to work irregular hours, and, adapt to variable workloads and tempos

If you are interested in applying for this position please complete the on-line application at www.drba.net. In addition, you also have the option of attaching a resume to the completed application.