

## **Sous Chef – Wilshire Baptist Church**

Wilshire Baptist Church is currently accepting applications for an experienced and reliable sous chef reporting to the food service director. The ideal candidate will play an important role as part of a culinary team by being the second in command to maintain inventory, ensure food quality and consistency and clean and sanitize food preparation areas.

To apply, email resumé and cover letter to [gmckenzie@wilshirebc.org](mailto:gmckenzie@wilshirebc.org).

*Applications will be accepted until the position is filled.*

**Position Summary:** The sous chef collaborates with the food service director to ensure that all meals and kitchen activities function as effectively and efficiently as possible to provide a meaningful fellowship experience for church members and guests.

### **About the position:**

- This is a full-time hourly position working 35 to 38 hours per week.
- Pay rate range is \$19.75 – \$22.00 an hour (commensurate with experience).
- Benefits offered include PTO and medical insurance.
- Varied work schedule, including Sundays and special events; off on Thursdays.

### **Qualifications**

- Must have valid Serve Safe Manager certificate.
- Must have five years of kitchen experience.
- Culinary school graduate preferred.
- High school diploma or equivalent is required.
- Intermediate to advanced cooking skills and techniques, including knife skills.

### **Duties and Responsibilities:**

- Collaborate with food service director to plan, prep and prepare meals, understanding that the food service department is considered a ministry and extension of Wilshire Baptist Church.
- Assist in the efficient procurement of all food and kitchen supplies in accordance with established guidelines.
- Follow all safety and health standards regarding storage of supplies and cleaning and maintaining sanitized work areas.
- Maintain a clean kitchen, properly wash and sort soiled dishes and prep food as needed.
- Monitor kitchen area and staff to ensure sanitation standards are maintained.
- Assist in set-ups of spaces used for food service as needed.
- Assist in maintaining inventory of ingredients and equipment, including labeling, ordering and stocking.

*Applications are considered without regard to race, sex, national origin, age, marital, or veteran status, or the presence of a non-job-related medical condition or disability.*

- Follow church financial policies and procedures, including collection and payment of church obligations.
- Follow church facility policies and procedures for scheduling space needs of the ministry.
- Help ensure all applicable fire and state health inspection code requirements are met.
- Coordinate with approved users of the kitchen facilities regarding rules, guidelines and user needs.
- Support the overall ministry of Wilshire Baptist Church.
- Other duties as assigned.

**Required knowledge, skills and abilities:**

- Experience with banquet-style cooking.
- Keen understanding of industry-standard best practices, i.e. safe and sanitary food preparation and cooking.
- Must be prompt and dependable.
- Ability to work in a fast-paced environment.
- Ability to work independently and as a team member.
- Great attention to detail and ability to manage multiple tasks.
- High level of emotional and social intelligence with the ability to maintain good working relationships.
- Excellent planning, problem solving and organizational skills.
- Able to perform physical activities that require moving one's whole body, such as walking, stooping, lifting up to 50 pounds, pushing/pulling a cart, use of stairs and standing for eight hours or more.
- Proficient in English.
- Spanish proficiency is a plus.

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