



CAMP ORCHARD HILL ***SOUS CHEF JOB DESCRIPTION***

Camp Orchard Hill has been a leader in Christian camping since 1972! We have an immediate opening for a full-time Sous Chef. Join a team that makes a difference in the lives of our guests!

Responsibilities for Sous Chef

- Manage all activities in the kitchen, including food preparation and production, and management and training of kitchen staff
- Ensure efficient, cost-effective operation and profitability of food production
- Supervise and inspect all preparation and cooking equipment on a regular basis to ensure that they are kept clean, sanitary, and in perfect operating order
- Ensure that food products, presentation, and plating are of the highest quality, and are prepared to serve in a timely manner
- Assume the role as Executive Chef in his or her absence
- Assure adherence to all standards of food quality, preparation, recipes, and presentation in conjunction with the specifications
- Monitor holding and storage operations, stocking and food rotation, and guarantee food service sanitation standards are met
- Assure kitchen personnel is trained in best cleanliness and sanitation practices

Qualifications for Sous Chef

- Demonstrate a personal relationship with Jesus Christ and be in agreement with the camp doctrinal Statement of Faith.
- High school or GED equivalent required, formal culinary training or associate degree in culinary arts preferred
- Minimum 2-5 years cooking experience and experience in a culinary leadership role preferred
- Ability to communicate clearly with managers, kitchen and dining room employees, and guests
- Safe Food Handling Certification
- Ability to bend, stand, and stoop for long periods of time, and work long hours in hot conditions
- Must have experience calculating figures and amounts and performing mathematical functions to meet the business needs

Salary commensurate with experience, plus full benefit package including health, dental and 401K.