

Food Service

SOUS CHEF



JOB DESCRIPTION

The CAMP-of-the-WOODS Sous Chef position supports the chef in cooking as well as managing back-of-house staff. Offers the opportunity to work in an uplifting, supportive, and dynamic kitchen culture.

REQUIREMENTS

The following are preferred or required:

- Must be at least 18 years old
- Must have a passion for representing Christ in the culinary profession
- Cooking experience required
- Hard worker with leadership skills

EXPECTATIONS

- Work directly under professional chefs to manage kitchen and staff
- Manage, train, and motivate other cooks
- Determine food quantities
- Oversee food safety and sanitation
- Work in 1 of 2 Dining Halls, serving 200-1,000 members, staff, and volunteers a week