

Sous Chef – Three Sisters Kitchen

Three Sisters Kitchen uses the power and love of local food to create economic opportunity, improve community health, and bring our diverse communities together around the table. A core component of the organization is our Local Foods Shop and Café, which will provide seasonal menus highlighting locally raised and produced foods, and creates opportunities for New Mexico producers to access markets in the heart of downtown Albuquerque through the sale of local products. Our commitment is to serve delicious, local, healthy, affordable, beautiful food. As an organization committed to equity in practice, the Local Foods Shop and Café will provide an opportunity to explore and test best practices that center equity in the restaurant industry.

The Sous Chef is responsible for opening the kitchen daily, and overseeing AM cafe service and production. Further responsibilities may include event/catering management. The job requires extensive culinary skills and a thorough understanding of food costs and waste management. Previous management experience a plus, but not required. This position reports directly to the Chef/Kitchen Manager and works closely with front and back of house staff. We are looking for someone interested in helping us build a successful restaurant and catering operation that serves our mission and celebrates the bounty of New Mexico!

Responsibilities:

- Open kitchen each day, set up kitchen line, and execute breakfast and lunch services;
- Supervise kitchen and dish teams, maintaining order and discipline when needed, and provide training where necessary;
- Assist Chef in production of meal services, catering menus, and value-added products;
- Assist Chef in writing daily prep lists, staff scheduling, inventory management and recipe development;
- Ensure compliance with all required federal, state, city, and organization regulations and standards;
- Ensure that all food produced is consistent and meeting the high organization standards of quality;
- Inspect kitchen for cleanliness and readiness for next day's service prior to closing.

Requirements:

- Flexibility;
- At least 5 years professional cooking experience;
- Exceptional leadership skills;
- Strong understanding of basic cooking techniques and an ability to teach those techniques;
- Ability to lift up to 50 pounds;
- Ability to work on feet for 8-10 hours per day;
- Working knowledge of food costs and waste management;
- Previous management experience a plus;
- Bilingual preferred, but not required;
- Self-starter and team-player;
- Desire to create a welcoming atmosphere for both our customers and our co-workers;
- Desire to make a positive impact in our community.

This job requires the ability to work on your feet for long stretches at a time and lift up to 50 pounds.

Three Sisters Kitchen is committed to providing equal employment opportunities to qualified persons without regard to race, sex, color, religion, national origin, citizenship, marital status, sexual orientation, age, disability, military or veteran status or any other protected status or classification under federal, state, or local law. **Three Sisters Kitchen is proud to offer PTO and health benefits.**

Primary Location: Albuquerque NM

Job Type: Full-time

To apply: Please e-mail resume to: hello@threesisterskitchen.org by July 1st, 2019, with the subject line "Sous Chef"