



JOB DESCRIPTION

BLACK STAR FARMS-BISTRO POLARIS AND HOSPITALITY SOUS CHEF

PURPOSE:	To provide operational support for food service operations
PAY RATE:	\$44,000-\$58,000 annually
CLASS:	Full-time exempt
HOURS:	40-45 hours per week, may exceed 50 at peak times
RESPONSIBILITY:	Food service operations and support for the Bistro, Black Star Farms retail production, winery culinary events, and Inn hospitality
REPORTING TO:	Estate Chef/General Manager

REQUIREMENTS:

- Minimum of a culinary degree/certification or equivalent in experience/training
- Must be able to work evenings, weekends, and holidays
- Flexible schedule
- ServSafe certification
- Comply with nutrition and sanitation regulations and safety standards
- Must be able to lift and carry up to 50lbs
- Maintain a positive and professional approach with coworkers and guests
- Team Player with positive leadership skills
- Ability to engage with guests
- Must be proficient in using commercial equipment, including mixers, slicers, ovens, food processors, and possess excellent knife-handling techniques
- Previous experience with commercial kitchen operations, working knowledge of food inventory management and cost control, experience with logistical coordination, problem resolution

EXPECTATIONS:

- Supervise kitchen personnel related to Bistro Polaris and coordinate assigned culinary duties
- Monitor presentation techniques and quality standards for all food served in the Bistro, wine trail events, and hospitality
- Prep and supply food for the Bistro, wine trail events, hospitality, and assist where needed in all food service operations
- Responsible for training kitchen personnel
- Ensure proper safety and sanitation in the kitchen
- Maintain a professional appearance at all times, adhering to the grooming standards outlined in the employee handbook
- Work with the Estate Chef in creating schedules and communicating staffing needs
- Able to supervise positively and professionally, maintaining the highest quality food is prepared in a safe and productive kitchen
- Communicate effectively, written, verbally, and technologically
- Adhere to operational budgets and maintain inventory and ordering