



Our Mission

The mission of Whispering Winds Catholic Conference Center is to provide a Christ-centered environment, apart from the everyday world, where all are welcome to increase their knowledge of and commitment to Christ, and join as fellow pilgrims on their journey of faith with God.

Job Title: Sous Chef

Organizational Relationship: Reports To Food Service Manager

Department: Operations

Location: Whispering Winds Catholic Conference Center, Julian, CA

Position Type: Full Time, Non-exempt plus benefits

Salary Range: \$16 - \$20 hourly

Overview:

Oversee production and execution of meal service in the Main Dining Hall / kitchen as designated by the Food Service Manager. Maintain operational condition of kitchen as outlined in policies and procedures to meet and exceed state and federal compliance.

Job Description:

- Oversee meal prep, planning, and cleaning for 11,000 guests yearly
- Assist in the management of all hourly kitchen staff, seasonal staff, & volunteers
- Assist and participate in cleaning projects and managerial tasks as necessary to meet policy and procedural compliance
- Assist in training and ongoing development of full time, summer, seasonal, and hourly staff
- Maintains leadership in modeling cleanliness, readiness, and effectiveness of food service locations
- Document and execute food safety plan, daily checklists, food waste log management, and stock rotation on a shift by shift basis
- Assist in the design, costing, and implementation of recipe builds and food service procedures as designated by the Food Service Director
- Maintain Inventory and assist in cost control measures
- Support Food Service manager in the ordering and receiving of all stock items
- Clean and maintain all kitchen appliances, equipment, and areas where food is served
- Support food service staff in the cleaning and stocking of dishes & utensils

Skills and Abilities:

- Manage peers, full time staff, summer, seasonal and hourly staff in a positive and respectful way
- Possess a strong work ethic
- Highly organized with an eye for detail
- Taste insight, ability to gauge overall flavor profile of dishes and make adjustments to meet desired outcomes for flavor and product quality
- Culinary insight and knowledge of classical cooking techniques and exposure to a variety of cultural cuisines
- Proficient in Microsoft Excel, Word, typing, and basic computer skills
- Has excellent personal hygiene
- Strong sense of urgency and timeliness
- Has a servant's heart, with a strong calling towards hospitality
- Demonstrates problem solving skills, ability to think quickly to adjust plans and still achieve desired outcomes

Physical Demands:

Ability to lift 60lbs, stand for many hours consecutively while working in the kitchen, bend, squat, be on hands and knees while cleaning, climb stairs, and be around strong cleaning chemicals on a daily basis.

Ability to work late at night and early in the morning and some days for many hours consecutively

Work Environment:

- Indoors and outdoors in summer, winter, and rainy weather conditions, and sometimes in buildings without central heat or a/c
- On slippery surfaces and near hot appliances

Compliance and Risk Management:

- Maintain first aid and CPR certifications
- Perform all duties in accordance with prescribed regulatory compliance guidelines, including OSHA and local, state, and federal laws and regulations
- Ensure all Human Resource related policies and procedures are managed for the Facilities Department

Other Job Duties:

- Attend staff meetings and special ministry events, some held off-site and on weekends
- Attend training and seminars

Miscellaneous

- Minimal travel to San Diego/reliable transportation required

Disclaimer:

This job description is a summary of the typical functions of the job, not a complete list. The responsibilities, tasks, and duties might differ from those outlined, and other duties, as assigned, might be part of the job. For more information on the organization, please visit whisperingwinds.org.