

Job Title
Sous Chef

Reports To
Chef

Wage Category
Hourly, non-exempt. \$13-15/hour



Supervises
Cooks, Dishwashers

Summary

Under the direction of the Chef, the Sous Chef is responsible for assisting in advancing the mission of Pretty Lake through culinary services. The mission of Pretty Lake is to provide life-changing experiences through free summer camp and experiential learning. Primary function is to advance the culinary operations in a manner that promotes experiential education, healthy eating, and a just, inclusive, and compassionate world by supervising kitchen staff and operations and preparing and serving foods for consumption. Works closely with other staff to ensure that the kitchen is operated according to the Hospitality Department goals and according to Pretty Lake policies and procedures as well as local, state, and federal regulations and laws and the American Camp Association standards.

Essential Functions

1. Manages kitchen staff and daily operations to ensure a culture of fresh, healthy, and sustainable foods and scratch cookery is integrated into the Pretty Lake experience for campers, program participants, guests, and staff whenever possible.
2. Assists the Chef to ensure that standards are met according to the Pretty Lake's policies and procedures as well as local, state, and federal regulations and laws and the American Camp Association standards.
3. Assists the Chef in assuring that available resources are used efficiently and sustainably.
4. Works with the Chef and Hospitality Director to carry out menus for summer camp sessions, Adventure Centre clients/groups, and retreating guests. Has responsibility for producing and serving food for said groups. Works collaboratively with all Pretty Lake staff to complete all responsibilities.
1. With kitchen staff, maintains a clean and sanitary dining area and prepares the dining area for service.
5. Maintains proper and orderly organization of food products and kitchen wares.
6. Upholds, enforces, and follows all Standard Operating Procedures.
7. Assists the Chef in upkeep of kitchen equipment in collaboration with the Facilities team.
8. Occasional outdoor work related to the culinary program.
9. Required to work some nights, weekends, and early mornings as dictated by the needs of the culinary program.
10. Demonstrates good judgement; considers potential factors when making decisions.
11. Completes all job duties and functions in a hospitable and inclusive manner.
1. Completes other duties as required for the continued improvement of the culinary program and Pretty Lake as a whole.

Non-essential Functions

1. Tracks and reports food waste by volume and percentage.

Required Qualifications/Job Specifications

1. 18 years of age or older.
2. ServSafe Manager and Allergen certifications or the willingness to obtain.
3. Valid driver's license.
4. Relevant experience.
5. Strong communication skills. Must be able to exchange accurate information in a fast-paced work environment and in other situations as needed.
6. Understanding of basic mathematical concepts (addition, subtraction, multiplication, and division), the application of these concepts, and their use in a culinary setting.
7. Ability to lead by example; ability to work independently and without direct supervision.
8. Experience working with diverse constituents and with historically marginalized populations.
9. Ability and willingness to remain adaptable to changing conditions.
10. Frequently moves food items weighing up to 50 pounds and transfers to appropriate storage locations.
11. Must be able to remain in a stationary position up to 75% of the time.
12. Must be able to move about the kitchen, Dining Hall, and between the Main Office and Dining Hall consistently and across Pretty Lake grounds occasionally.
13. Regularly prepares food for consumption and/or operates a computer and other office equipment.
14. Generally effective technological skills.
15. Must be able to distinguish between sweet and savory flavors generally and discern between sweet, salty, bitter, sour, and umami flavors specifically.
16. Must be able to detect and distinguish between a variety of food textures.
17. Able to make informed and thoughtful judgements consistently.
18. Must have a thorough understanding of potential dietary accommodation requests, such as vegan, vegetarian, and allergen free diets.

This description reflects Pretty Lake's assignment of essential functions, it does not proscribe or restrict the tasks that may be assigned.

Job Posting Closing Date

Open until filled.

How to Apply

Email resume and cover letter Paul Vugteveen at paul@prettylakecamp.org or mail to Paul Vugteveen at Pretty Lake Camp, 9123 Q Ave, Mattawan, MI 49071.