

Sous Chef - Self Operated, University Dining
The University of St. Thomas

Direct Link: <https://www.AcademicKeys.com/r?job=145256>

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Posted Aug. 6, 2020, set to expire Dec. 6, 2020

Job Title	Sous Chef - Self Operated, University Dining
Department	
Institution	The University of St. Thomas St. Paul, Minnesota
Date Posted	Aug. 6, 2020
Application Deadline	Open until filled
Position Start Date	Available immediately
Job Categories	Classified Staff
Academic Field(s)	Dining Services
Apply Online Here	https://staffemployment-stthomas.icims.com/jobs/4766/sous-chef---self-operated%2c-university-dining/job?in_iframe=1

Apply By Email

Job Description

Sous Chef - Self Operated, University Dining

OVERVIEW

The University of St. Thomas invites qualified candidates to apply for one of three Sous Chef openings within the University's Self Operated Dining Services Department. There are two Sous Chef positions available on the St. Paul campus (one located in The View and one in the Northsider) and one Sous Chef position available on the Minneapolis campus (located in Food for Thought).

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These positions are full-time, 1.0 FTE and work 12 months out of the year.

The University of St. Thomas Dining Services is a dynamic self-operated dining operation that provides meals for students, faculty, staff and visitors daily. The mission of Dining Services is to provide excellent dining experiences, enriching and nourishing the University of St. Thomas community. We provide a wide range of amenities that match the diverse needs of our campus community. Our department encompasses resident dining, catering services, and convenience locations.

The University of St. Thomas embraces diversity, inclusion, and equal opportunity for all. Our convictions of dignity, diversity and personal attention call us to embody and champion a diverse, equitable and inclusive environment. We welcome applicants of diverse races, ethnicities, geographic origins, gender identities, ages, socioeconomic backgrounds, sexual orientations, religions, work experience, physical and intellectual abilities, and financial means. We are committed to building a team that represents a variety of backgrounds, perspectives, and skills. This commitment is consistent with our mission to inspire our students, using the Catholic intellectual tradition, to think critically, work skillfully, and act wisely – all for the common good. A successful candidate will possess a commitment to the ideals of this mission.

JOIN OUR COMMUNITY

The University of St. Thomas offers a competitive and comprehensive benefits program, which includes:

Up to 100% tuition remission for employees, spouses, and dependents upon eligibility

A generous Employer retirement contribution of 9.4% of annual salary upon eligibility

Medical, dental, and vision options

Employer-paid disability, life, and AD&D benefits

JOB SUMMARY

As a member of the culinary management team, the Sous Chef is responsible for supporting the Production Chef (PC) as an active and working participant in food production in the Main Kitchen. In the absence of the PC, the Sous Chef oversees production and prep. Duties include food production

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and the delegation/supervision of prep duties to culinary and student staff in a fast-paced, high volume kitchen.

ESSENTIAL FUNCTIONS

1. Oversee the production and preparation of all food in the dining halls main kitchen

Oversee, train subordinates and follow CBORD recipes

Review recipes with culinary team when corrections are needed

When following recipes, use the specified ingredients and methods

Oversee, train subordinates and document all usage per serving line worksheet or production worksheet for all stations in the dining hall and main kitchen

After preparing food, document how much was prepared

After service, document how much is leftover

Use proper unit of measure when documenting quantities, i.e. pans, servings, pounds

Oversee, train subordinates and present food in an attractive manner

Items should be appropriately sauced and/or garnished

Food should be arranged in serving pan in an organized and appealing way

Serve hot food hot and cold food cold

Oversee, train subordinates and follow ServSafe food handling guidelines

Wash hands consistently throughout shift

Change gloves when appropriate, i.e. after touching anything other than what you're immediately working with

Take and record product temperatures to ensure that food remains in safe zone throughout holding and service

Follow HACCP plan

Oversee, train subordinates and maintain clean work stations

Keep counters clear and clean

Keep glass/windows clean and free of grease

Have proper signage in place, i.e. accurate signs for what is being served

2. Prep food throughout shift

Assist all culinary staff in completing prep sheets

Prep is a continuous job of this, and all, positions

QUALIFICATIONS

Minimum Qualifications

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Three (3) years of experience as a chef in a high volume business
Preferred Qualifications

At least a high school diploma (or accepted equivalent) and/or relevant culinary education
ServSafe certification

This position is designated Emergency Essential. Emergency Essential employees may be expected to remain at work if campus closes during their regular work schedule or to report to work if the campus-closing announcement is made before their regular work schedule begins.

HOW TO APPLY

On the University of St. Thomas Jobs page, follow the instructions to complete an online application which includes uploading a resume and copy/pasting a job specific cover letter.

In light of its commitment to create and maintain a safe learning and working environment, employment with the University of St. Thomas requires consent and successful completion of a background screening.

The University of St. Thomas, Minnesota Human Resources Department advertises the official job listing on its website at www.stthomas.edu/jobs.

The University of St. Thomas is an Equal Opportunity Employer

Contact Information

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.



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