

Description: Sous Chef

Sunrise Ranch Retreat and Conference Center is a spiritual center and intentional community that hosts personal growth and transformation programs. We grow our own vegetables and herbs in our five acres of gardens and 15,000-square-foot greenhouses that are “beyond organic.” The Sunrise Ranch farm has never been sprayed with chemical fertilizers or pesticides, and the food goods are never genetically modified. We raise pastured chickens and grass-fed beef.

We are looking for a Sous Chef who has experience managing and preparing nutritious food for large groups. At Sunrise Ranch, we have a continuously changing clientele, with thousands of overnight guests every year. This is a full-time position starting immediately.

The only thing more beautiful than the surroundings at Sunrise Ranch are the people with which you will work. *We're inviting you to become part of our family.* The purpose of the Sunrise Ranch Kitchen is to practically apply spiritual principles, nutritional theory and culinary excellence, while developing and teaching a farm-to-table food culture using locally sourced, seasonal ingredients.

Requirements:

- Assist the Executive Sous Chef in daily operations, specifically in his absence.
- Show love and passion for food in a farm-to-table setting.
- Have the interest and ability to create and maintain a loving atmosphere, recognizing that the kitchen is the *heart of the home* and is a sacred temple.
- Uphold high culinary standards in executing and developing farm-to-table cuisine and menus.
- Assure quality control and minimize waste.
- Be knowledgeable in safety and sanitation procedures; ServSafe certification a plus.
- Assist in ordering and inventory management, and work with the Executive Sous Chef to maintain budgets.
- Train and direct team members in a respectful manner without losing efficiency.
- Assist with scheduling of staff.
- Develop a cleaning schedule and other systems to maintain overall cleanliness.
- Be receptive to direction and feedback.

Experience:

- Culinary degree or degree in food nutrition a plus.
- Experience in scratch cooking.
- Two-year minimum in a supervisory or management role in a food industry setting.
- Awareness of health department regulations and requirements.
- Computer literacy, capable of using Microsoft Word, Excel and email.
- Driver's license.
- ServSafe certification a plus.