



Department: Operations – Culinary Services
Job Title: Chef/Kitchen Manager
Supervisor Title: Director of Operations

Description: Victory Mission is seeking a qualified applicant with a missionary's heart for the position of Chef/Kitchen Manager. Serve by providing supervision to all culinary aspects of the ministry: pre-school food program, catering, recovery program, and nightly meal.

Qualifications: The Chef manages all aspects of the kitchen in a non-profit that provides catering services for our social enterprise, Lemons & Spice. This position also includes a unique and dynamic opportunity to use one's professional experience and Christian faith to instruct aspiring culinary students. The overall duties consist of daily oversight of the Victory Mission kitchen operations including purchasing, scheduling, menu-planning, managing student workers, and conducting evaluations.

The ideal applicant will possess the following qualities & skills:

- Christian Background: Victory Mission is a non-profit Christian organization that requires all employees to abide by Christian standards and be active in their faith.
 - Professional Appearance and a Positive Attitude
 - Good Communication: Applicant must be able to communicate quickly and accurately as this will be a very fast-paced position. Computer skills needed to email, make menus, and recipes.
 - Able to effectively work interdepartmentally to cost effectively provide meals.
 - Ability to be flexible and creative in meal planning as resources varies from day to day (food donations require creativity based on seasonal donations).
 - Supervisory Skills: Applicant will be responsible for supervising employees, students and interns on a daily basis including assigning tasks and responsibilities. Experience in this area is highly desired.
- Polished Cooking Skills- Classic training or formal education is a plus. Applicant must be able to model and teach correct cuts, cooking methods, and terminology to students as they produce high quality goods and services. ServeSafe certified is needed. The Chef will maintain organization and cleanliness throughout the kitchen. Food quality will be maintained at a high standard regardless of who is learning to prepare it or who it is being prepared for.
- Applicant must have a valid driver's license and a clean driving record. Also, a background screen must be passed.

Please follow these directions to apply for this position:

- 1) Write letter explaining how you would use experience in each area above to benefit the Mission.
- 2) Submit resume in a word.doc or pdf format.

Applicants will not be considered who do not submit the two required documents above.

Please submit required documents to:

SUBJECT: Chef/Kitchen Manager

ATTN: Rita Chambers – Human Resources Coordinator

rchambers@victorymission.com