

Christina Seix Academy

Sous Chef

Christina Seix Academy will provide young children with a nurturing and safe environment, a rigorous academic foundation, and the core values that will enable them to become future leaders in their communities and beyond.

The Position

This position is for a passionate, nutritiously focused chef to join the Academy's Health and Wellness staff.

Candidate Qualities

The Academy is seeking an experienced professional who:

- Will enthusiastically embrace the mission and philosophy of the Academy and serve as a passionate ambassador, both within and outside the school
- Has a genuine commitment to the Founder's vision and to supporting the initiatives of the Head of School, Chef Manager and Director of Health and Wellness
- Has culinary experience working with diverse populations and cuisine
- Has a genuine interest in a long term and deeply satisfying role in the Academy.

Position Overview: This position reports to the Director of Health and Wellness and Chef Manager assisting with meal preparation and nutritional programs.

Specific Sous Chef responsibilities include but are not limited to:

- Assists in day-to-day operations of the kitchen and coordination of food production schedules to ensure the highest level of food quality, taste and developmentally appropriate presentations are met.
- In conjunction with the Chef Manager, establish goals for the kitchen, anticipate and resolve problems concerning all facets of the kitchen, anticipate trends and enact student engaged ideas and activities.
- Lead student and faculty nutrition education initiatives
- Assist in menu planning, ordering, and organizational projects
- Coordinate with other school leaders for curriculum and programming support
- Setting up and facilitating catering events across campus

Minimum Qualifications

- Intermediate understanding of professional cooking and knife handling skills.
- Understanding and knowledge of safety, sanitation and food handling procedures.
- Ability to work effectively as part of a team whilst undertaking a leadership role.
- A valid driver's license and the ability to work evenings and weekends as necessary

Academy Recommendations

- Bilingual
- Minimum of one (1) years experience as a Sous Chef or equivalent
- Servsafe, Food Handlers Permit or equivalent