Position Overview:
This is a 40-hour-per-week, benefits-eligible position in a high-volume production kitchen preparing and packaging ready-to-eat meals. Working as part of a team, the Chef is responsible for food preparation, kitchen safety and sanitization, overall kitchen cleanliness and organization.

Open Date: December 14, 2017  Closing Date: Open until filled

Essential Job Responsibilities:
• Responsible for all aspects of daily food preparation and packaging in a large production kitchen.
• Follow safe food handling guidelines and all applicable state and local food safety regulations.
• Work on your feet, assisting in preparing the correct amount and type of ordered meals, ready for pick-up by customers.
• Ensure all menu items are produced using approved recipes and are created with high-quality ingredients.
• Ensure accurate labeling of all items produced in the kitchen, including sub-ingredients, allergens, product dating, etc., seeking guidance or clarification as needed from the Head Chef.
• Create written documentation for new recipe development and current recipe changes for product packaging labels.
• Identify and resolve ongoing food production issues.
• Help ensure quality standards in food production, packaging and storage.
• Assist in the creation and implementation of new menus and recipes.
• Control food waste.
• Work as a team player and step in when needed.
• Demonstrate high level of customer service and professional behavior within the kitchen
• Maintain food quality, safety and presentation standards through the use of portion control and appropriate cooking, cooling and storage and packing procedures.
• Ensure high standards of sanitation, cleanliness and safety are maintained throughout kitchen.
• Assist in preparing for and catering in-house special events.
• Periodically measure food quality by tasting recipe components.
• Use computer as needed.
• Other duties as assigned.
Requirements:
- Experience in high-volume, commercial or production kitchens.
- Great organizational skills and ability to adapt quickly to the changing needs of the business.
- At least two years of culinary experience.
- The drive and ability to learn new techniques and skills.
- Ability to work independently and as part of a team.
- Sensitivity to diversity and ability to work respectfully with wide array of co-workers and members of the community.
- High work ethic and demonstrated reliability.
- Ability to multi-task and keep composure while working under pressure during busy periods.
- ServSafe Certified.
- Ability to communicate verbally and in writing in English.
- Flexible schedule with ability to work occasional weeknights or weekends.
- Ability to adhere to attendance and punctuality requirements, to meet time-sensitive client and business needs.

Physical Requirements:
- Able to frequently lift and carry food, beverage and other items greater than 35 pounds, stand for long periods of time, and able to transport up to 70 pounds.
- Able to stand, sit, walk, bend, stoop and twist. Requires full range of motion, manual dexterity and eye-hand coordination. Requires corrected vision, full color vision, sense of smell and taste, and hearing to normal range.
- Able to operate a variety of kitchen appliances, tools and utensils, and to operate office equipment and software programs.

Reports To: Head Chef of the Kitchen of Opportunities

Range: $16 per hour
Location: Minneapolis MN 55404

Hours: Requires availability from 7am to 7pm Monday to Friday

To Apply:
Please send resume and cover letter detailing pertinent experience to:

OAM HR
- Email: jobs@openarmsmn.org
- Fax: 612.872.0866
- Mail: 2500 Bloomington Avenue S, Minneapolis MN 55404
- NO CALLS PLEASE

Benefits:
This position is eligible for an excellent, comprehensive benefits package, including medical/life/AD&D/STD/LTD insurance and personal time off (PTO). An employee-paid dental plan is also available.

Open Arms of Minnesota is committed to hiring and fostering a diverse and inclusive workforce that leverages the skills and talents of all employees in our organization, regardless of race,
gender, national origin, age, religion, sexual orientation, size, physical ability or socioeconomic status. We encourage diverse candidates to apply for this position.

Equal Opportunity Employment