



Position Title: Sous Chef

Location: Main Shelter, 600 N Kansas

Reports to: Director of Food Services

GUIDING VERSE

*“Blessed are those who hunger and thirst for righteousness, for they will be filled.”
(Matthew 5:6)*

SUMMARY OF RESPONSIBILITIES:

This ministry position is responsible for producing quality meals in accordance with department policy and vision. Along with all other ministry positions, there is an expectation of sharing the love of Jesus Christ with the guests and visitors of the Topeka Rescue Mission.

SPECIFIC DUTIES AND RESPONSIBILITIES:

1. Supports the director and assistant director in supervising and training assistant chefs, community volunteers, and TRM guest volunteers in the kitchen to ensure food and kitchen safety standards are met.
2. Prepares and serves high-quality food for guest meals, community dinners, mobile food trailer meals, and catering events.
3. Oversees kitchen cleanliness and organization and proper storage of leftover food.
4. Maintains records for meal counts, meal temperatures, menus, refrigeration temperatures, knife inventory, and other required documentation.
5. Other duties as assigned.

EDUCATION AND EXPERIENCE:

1. High School diploma or successful completion of GED.
2. Culinary training or food industry experience.

SKILLS, KNOWLEDGE AND ABILITIES:

1. Active listening and verbal communication skills.
2. Traits of compassion, gratefulness, and humility.
3. Ability to work as a member of a team.
4. Ability to receive constructive criticism.
5. Curiosity and a desire to learn.

LICENSES AND CERTIFICATIONS:

1. Valid KS Driver's License.
2. Forklift Certification or willingness to get certified.
3. ServSafe certification preferred.

WORKING CONDITIONS & PHYSICAL REQUIREMENTS:

1. Ability to lift up to 40lbs.
2. Ability to be mobile and to stand for extended periods of time.