



Chef

South Park Senior Citizens - Seattle, WA 98108

Part-time, 24 hours/week

Salary: \$23.50+ hourly / depending on experience

Available to hire immediately

SPSC is located in the South Park Neighborhood Center, in the heart of South Park where we provide services in a historic brick fire station. SPSC works to support seniors, and those living with disabilities, as they explore healthy and active lives. Our participants are primarily of Asian descent, many are navigating language and cultural barriers, and most are living at, or below, the poverty line.

SPSC is a vibrant place for community to gather, friends to be made, and culture to be celebrated. Our seniors gather to enjoy homemade meals, singing, dancing, exercise classes, and specialized cultural programming. As many of our seniors are living vulnerable lives, SPSC is also a place they can receive social service support and resources.

SPSC partners with, and is funded by, King County and the City of Seattle - SPSC bridges gaps in services, meets overlooked needs with the community, and grows aspects of equity and inclusion throughout all programming.

SPSC is an Equal Opportunity Employer. We consider applicants for all positions without regard to race, color, religion, gender, sexual orientation, gender identity and/or expression, creed, national origin, age, disability, genetic information, ancestry, citizenship, marital status, veteran and/or military status or any other legally protected status.

Summary

South Park Senior Citizens is seeking a part-time Chef. This position will be a shared Co-Chef role and will hold the following responsibilities: menu and recipe development that falls under pre-defined dietary guidelines; execution of approved menu for distribution while meeting delivery and service schedule for 65 meals nightly; oversees the maintenance of a clean and safe working environment, including organization and upkeep of food, related products, and equipment; performs all tasks within the guidelines of King County Food Service and Health Standards; manages inventory, ordering, and cost assessment with assistance of the Operations Manager; coordinates with Co-Chef to best achieve all responsibilities of kitchen management while ensuring a professional and supportive work environment that fulfills our commitment of an excellent meal service for our senior clients.

Qualifications:

- Preferred minimum 2 years experience working (paid or volunteer) as a Chef or entry-level kitchen management
- Preferred experience in preparing cultural cuisines; SPSC values the celebration of diversity through the experience of foods from all over the world
- Strong foundation of professional cooking techniques
- Experience in large volume cooking (catering is a plus)
- Experience in use of commercial cooking appliances
- Ability to multi-task and expedite rapidly
- Have a basic understanding, or ability to learn, the Google Business Suite including Calendar, Email, Sheets, and Documents
- Current Food Handlers permit and willingness to pursue a Food Service Manager Certification
- US work authorization (required)
- Clear criminal background check (required)
- Access to an insured vehicle with a valid Washington State Driver's license and current auto insurance
- Demonstrated ability to work with culturally diverse clients, staff, and public
- CPR/First Aid/AED training (provided by SPSC)

Essential Job Duties:

Monthly Menu and Recipe Development and Execution: The menu is to be created monthly with scaled recipes to meet allotted budget for appropriate volume and ordering. Menu is required to meet established dietary and portioning guidelines. Menus are documented for future reference and use. The menu and recipes are to be submitted to Operations Manager monthly for assistance of procurement of ingredients as needed. Prepares and cooks each meal on schedule for delivery and service.

Kitchen Cleanliness and Product Maintenance: Kitchen and equipment are to be cleaned and restored to an organized and clean working environment at the end of each service. Products and produce are to be washed, processed, organized, and stored appropriately to ensure best quality and longevity.

Staff Guidance: Tasks and guides kitchen support staff to assist in food prep, cooking, plating, and service/distribution of meals. Tasks staff in cleaning and maintaining organization of the kitchen. Instructs on proper use of equipment, proper cooking and cleaning techniques (use of sharps, cutting boards, chopping, cooking temperatures, etc.) to meet food safety standards set by King County Health Department, etc.

Temperature Logs: Temperature logs are to be maintained for all refrigeration equipment, as well as cooked and served foods daily.

Inventory Ordering and Management: Oversight of all aspects of inventory including regular counts of on-hand food product and maintenance supplies. Utilizes inventory to assist in ordering of new products from vendors. Accounts for in-kind products from local farms and donated goods from approved sources. Proposed costing of menus to meet forecasted budget.

Additional Aspects of Role:

- Ability to cover for the other Chef for vacations and sick leave
- Pursue, and participate in, ongoing professional training for yourself and team to ensure growth and evolution within the workplace.
- Maintain a positive and strong organizational culture that helps attract and retain staff, volunteers, and participants.

Benefits:

Vacation leave: accrued 2.5 weeks annually

Sick time: accrued 1 hours for every 40 hours worked

Holidays: 13 paid holidays annually (paid based on assigned work days)

Medical Incentive: \$292 monthly

Work Location/Schedule:

South Park Senior Citizens - 8201 10th Ave So., Seattle, WA 98108

24 hours weekly

***If interested in this position, please contact Corey Poonacha, Operations Manager:
Corey@spseniors.org***