



Position: Assistant Production Sous Chef

Department: Kitchen

Who We Are: Gourmet Galley Catering is a full service, custom caterer with over 20 years of experience. We are certified green and have been featured in Martha Stewart Weddings, The Knot, and Carats and Cake. In addition to our catering division, we operate The Cafe at the Florence Griswold museum and two retail stores in North Stonington and Niantic. At the stores we offer prepared foods that are ready to heat and serve as well as local products, foodie retail items and made to order lunch to enjoy overlooking the Niantic Bay! Now you can enjoy our delicious food in one of our restaurants or in the comfort of your own home!

What We Need: The Assistant Production Sous Chef will support and assist the Sous Chef. in the coordination and execution of the production of all hot event related menu items for on time packing and dispatch to Gourmet Galley events at the specified quality level.

The ideal candidate must commute to our location in North Stonington, CT.

The Assistant Production Sous Chef is a full time, hourly position.

Responsibilities:

- Assists in preparing meats, poultry, fish and all products according to Gourmet Galley quality standards at the direction of the sous chef
- Participates and performs in month end inventory and data entry.
- Participates in daily prep work
- Responsible for working within State of Connecticut food safety regulations and sanitation codes
- Trains and works at events under the direction of the lead event chef on site.
- Perform and participate in the preparation and service of tastings including physical recipe documentation, entering tasting notes into the tasting KOs, and visual documentation (picture taking)
- Responsible for assisting in the high quality preparation and finishing of event food in accordance with specified event menus and client expectations
- Prepares food items according to specified recipes
- Aids in ensuring daily compliance with health and safety requirements

Requirements and Skills:

- High school diploma required
- A minimum of 3 years of experience in culinary arts or equivalent combination of education and culinary work experience
- Team player, self starter and fast learner with a can-do attitude
- Strong attention to detail and organizational skills
- Excellent verbal and written communication skills
- Must be able to perform and prioritize multiple tasks simultaneously in a fast paced environment
- Strong problem-solving, judgment, and critical thinking skills
- Schedule may vary based on business demand.

- Availability to work weekdays and /or weekends (especially during the busy summer season) is a must

Physical Demands:

- While performing the duties of this job you may be required to stand, walk, hear, talk, read balance, use hands, use fingers, reach, stoop, kneel, crouch, crawl, taste, smell, push or pull. You must be able to lift or move objects weighing up to 50 pounds. Ability to go up and down stairs as needed carrying objects throughout the day.
- Specific vision abilities required by the job include close vision, distance vision, color vision, peripheral vision, depth perception and an ability to adjust focus.

Work Environment:

- While performing this job you may be exposed to weather conditions prevalent at the time. This may include warm, hot or cold temperatures. The noise level in the work environment is moderate but may be high at times.

Compensation: Salary \$20-25/hour

Submit Cover Letter & Resume to: work@gourmet-galley.com