



Position: Entree Production Sous Chef (GG at Home-Niantic)

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 2 retail stores in North Stonington and Niantic. 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 our restaurant or in the comfort of your own home!

What We Need: We are looking for a hands-on production chef responsible for the coordination and execution of all event related menu items for on time packing and dispatch to GG At Home stores at the specified quality level. You will assist in the development, preparation and packaging of hot protein, vegan and vegetarian food products, including soups and sauces for the GG At Home home retail outlets.

The ideal candidate must commute to our locations in North Stonington and Niantic CT.

The Entree Production Sous Chef is a full time, hourly position 2nd Shift (3:00pm - 11:00pm)

Responsibilities:

- Maintain order and organization in the walk in coolers and freezer as needed and as often as daily.
- Answer questions from production staff and train staff according to GG At Home quality standards.
- Participate and assist in month end inventory and data entry.
- Self assign and participate in daily entree production work.
- Responsible for staff operating within State of Connecticut food safety guidelines and that we are up to sanitation codes for production and storage of all food products
- Responsible for the high quality preparation and finishing of GG At Home entrees, soups sauces in accordance with specified store menus and entrees.
- Prepare food items according to specified recipes.
- Ensure with the Executive Chef that kitchen equipment is properly maintained.
- Communicate and coordinate with FOH staff and store managers to ensure knowledge of menus , proper loading and delivery of all food items to the stores, and convey the proper presentation and reheating of menu items to be included on labeling and reheating instruction.

In the Head Chef's Absence:

- Assist the Sous Chef in preparing food prep lists, assigning kitchen staff to specific menu items, and supervising staff at work to ensure quantity, quality, consistency, and proper timing of food preparation.
- Assist the Sous Chef in the cost efficient ordering of necessary food items and supplies.

- Responsible for the direction and guidance of food labeling and packing for transport of all GGHome recipe items leaving the Main commissary for retail outlets.
- Ensure that all current and future recipes developed in house are completely detailed and 100 % of ingredients are included in labels for sale.

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 for the job includes 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.

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