



Job Description

Job Title: On Call Kitchen Chef

Reports To: Senior Operations Manager

Summary:

In addition to shelter, one of the other basic services Raphael House offers is food – providing three fresh home-cooked meals per day and over 25,000 meals each year. Breakfast and dinner are served in the dining room, and bag lunch food is provided for the noon meal. (A nutritious snack is prepared every school day throughout the year for the children who participate in the Raphael House After School Program.) The dining experience – including food for holidays and special events – is integral to the experience of community and thereby helps to provide a foundation for the success of all the Raphael House programs. While receiving excellent nourishment, families discover – sometimes for the first time – the value of sitting down at a table and sharing a meal together.

The On Call Kitchen Chef (OCKC) will work closely under the supervision of the Senior Operations Manager (SOM) doing daily upkeep and work in expected kitchen operations. The OCKC will work side by side on some projects with the Kitchen Supervisor and supervised on others. The OCKC must be flexible to work any shift, any day which could include weekends, nights and holidays. (Breakfast Shift 5:30AM-11:30AM, Dinner Shift 12:00PM-8:00PM)

SPECIFIC DUTIES:

- The Chef will get work assignments from the Senior Operations Manager, who will be your direct supervisor.
- The Chef can be assigned to work any of the two main areas of our kitchen operation; Breakfast Schedule or Dinner Schedule.
- Tasks will include baking, roasting and braising of meats, preparing soup, sauces, stock, starches and vegetables.
- Maintains a clean work area and follows all local, state and federal health standard guidelines.
- Complies with portion sizes, quality standards, and departmental rules, policies and procedures.
- Work with volunteers on various kitchen tasks or other functions.
- Any other tasks as assigned by the Senior Operations Manager or agency managers.

REQUIRED QUALIFICATIONS:

- 2 years' experience cooking in a commercial kitchen.
- Certified Professional Food Handler
- Must be flexible to work shift schedule, weekends or holidays.
- Ability to communicate and work effectively with a culturally diverse kitchen team of staff, volunteers & families.
- Have an understanding and be able to complete HACCP procedures.



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- Should be able to work effectively in a traditional kitchen environment that has wet floors, temperature extremes, and loud noise.
- Must be able to bend, stoop, and lift items up to 30 pounds, unassisted, on a regular basis.
- Must be able to stand for long periods of time, and move from place to place in the kitchen.

Benefits:

On Call employee benefits include: Accrued sick time; EAP program. Raphael House supports a work/life balance for its employees and offers flexible work options.

Pay: \$16.07 per hour