

Sous Chef - Black Powder Tavern (Valley Forge)

compensation: **Competitive. Salary commensurate with experience.**

employment type: **full-time**

Black Powder Tavern is looking for an experienced, creative and dedicated **Sous Chef** with a strong sense of hospitality and a passion for providing exceptional food and service. This is a full-time position with medical, dental and vision benefits, plus 401(k).

JOB REQUIREMENTS:

- At least 2 years of experience in a similar role in a high-volume, high-quality, full service restaurant
- Completed culinary degree preferred
- Passion and talent in the field of culinary arts

The Sous Chef assists the Executive Chef in directing the work of the employees within the department and in meeting the restaurant sales plan. Ensures quality food from raw ingredients to presentation, including prompt expedition of food from kitchen and delivering quality food by maintaining F.A.C.T. Tasting scores of 90% or higher. Assists the Executive Chef in completing employee schedules on a timely basis based on budgeted labor costs. Presents a professional and ethical management posture.

For consideration, please e-mail your resume to mcole@selectrestaurants.com, using the subject line "Sous Chef - Black Powder Tavern - [Your Name]." Please do not apply in person.