

Position Title: Sous Chef

Location: Main Shelter, 600 N Kansas

Job Type: Full Time

Reports to: Director of Food Services

GUIDING VERSE

"Blessed are those who hunger and thirst for righteousness, for they will be filled." (Matthew 5:6)

SUMMARY OF RESPONSIBILITIES:

The Sous Chef is responsible for providing high-quality, nourishing meals to our guests and community members, many of whom face food insecurity and other challenges. As part of a faith-based organization, the Sous Chef is expected to demonstrate compassion, humility, and respect in all interactions, upholding our mission to serve others as an expression of God's love.

SPECIFIC DUTIES AND RESPONSIBILITIES:

- Lead the preparation and execution of daily meal service for guests.
- Ensure food is prepared safely, efficiently, and in alignment with health regulations and dietary needs.
- Supervise, support, and train kitchen volunteers and assistants—many of whom may be community members, church volunteers, or individuals in recovery or transition.
- Encourage a spirit of hospitality, dignity, and Christ-like service in the kitchen.
- Support meal planning based on available ingredients, donations, and nutritional guidelines.
- Maintain a clean, organized, and respectful kitchen environment.
- Ensure safe handling, storage, and tracking of food inventory and donated goods.
- Attend brief devotionals or team prayers when scheduled and promote the faith-based values of the organization in daily work.
- Other duties as assigned.

QUALIFICATIONS:

- 2+ years of experience in food service or culinary operations.
- Proven ability to supervise and motivate teams, including volunteers.
- Knowledge of food safety standards (ServSafe certification preferred).
- Strong interpersonal and communication skills, with a heart for service and ministry.
- Ability to work with diverse populations, including those experiencing homelessness, addiction, or trauma.
- Physical ability to stand, bend, lift up to 40 lbs, and work in a fast-paced kitchen.
- Willingness to support and participate in the spiritual mission of the organization.

LICENSES AND CERTIFICATIONS:

- Valid KS Driver's License.
- ServSafe certification or willingness to get certified.

WORKING CONDITIONS & PHYSICAL REQUIREMENTS:

- Fast-paced kitchen environment.
- Evening, weekend, and holiday shifts may be required.
- Requires standing, bending, and lifting throughout the shift.