SOUS CHEF/FOOD SERVICE SUPERVISOR -- ID# 16381 (Honolulu, HI) hide this posting

MINIMUM MONTHLY SALARY: $3,222/Mon.

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Kapi'olani Community College. Regular, Full-Time, RCUH Non-Civil Service position with the Kapi'olani Community College (KCC), American Culinary Federation Apprenticeship Program, located in Honolulu, Hawaii. Continuation of employment is dependent upon program/operational needs, satisfactory work performance, availability of funds, and compliance with applicable Federal/State laws.

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DUTIES: Working supervisor that plans, develops, manages and evaluates in an operational food service program. This responsibility includes implementing the long-range plans, policies and procedures for the food services program; ensuring compliance with all federal and State laws, rules, regulations, requirements and standards; overseeing the proper food production utilizing standard menus; and the planning, development and management of food services program resources, including food and beverage products, staffing, equipment and supplies.

PRIMARY QUALIFICATIONS: EDUCATION/TRAINING: Associate's Degree from an accredited community college with specialization in Culinary/Pastry Arts, which provided training and skills necessary for supervisory positions in a food service operation. Education must have provided culinary knowledge as outlined in the accreditation requirements of the American Culinary Federation. EXPERIENCE: Four to six (4-6) years of Food Service Management experience that demonstrated knowledge of quantity and quality food production, menu planning, purchasing of food and supplies, basic nutrition, safety and sanitation practices, effective work organization, and staff utilization. At least two (2) years of the required Food Services Management experience must have involved responsibility for a food service operation which included preparing and serving a large number of meals daily, and the supervision of quantity cooking and food preparation activities directly, or through subordinate supervisors. Experience in food services management should have been gained in the position as a Sous Chef, Chef de Partie, or Assistant Executive Chef for a commercial hotel, restaurant or resort operation. (Bachelor's Degree from an accredited four (4) year college or university in the field of Food Services System Management may substitute for one (1) year of Food Services Management Experience). ABIL/KNOW/SKILLS: Knowledge of the principles and practices of culinary arts, pastry arts and food services management including knowledge of the quality preparation of all aspects of food and beverage, menu planning, purchasing of food and supplies; basic nutrition, safety and sanitation practices; effective work organization and staff utilization; principles and practices of supervision; and food purchase and storage. Ability to instruct and
supervise others in cooking activities; estimate amounts of food necessary to meet menu requirements; arrange and maintain work schedules; perform all functions within an operational restaurant, including quantity and quality food preparation, cooking, and baking. Post Offer/Employment Condition: Must be able to pass a post offer criminal background check.

**PHYSICAL/MEDICAL REQUIREMENTS:** Post Offer/Employment Condition: Must be able to obtain tuberculosis (TB) clearance.

**POLICY AND/OR REGULATORY REQUIREMENTS:** As a condition of employment, employee will be subject to all applicable RCUH policies and procedures and, as applicable, subject to University of Hawaii’s and/or business entity's policies and procedures. Violation of RCUH’s, UH's, or business entity's policies and/or procedures or applicable State or Federal laws and/or regulations may lead to disciplinary action (including, but not limited to possible termination of employment, personal fines, civil and/or criminal penalties, etc.).

**SECONDARY QUALIFICATIONS:** Certification by the American Culinary Federation as a Certified Working Chef (CWC).

**INQUIRIES:** Ronald Takahashi 734-9484 (Oahu).

**APPLICATION REQUIREMENTS:** Please go to www.rcuh.com, click on “Employment”; select "Apply" and navigate to "See Job Announcements and/or Apply for a Job." You must submit the following documents online to be considered for the position: 1) Cover Letter, 2) Resume, 3) Salary History, 4) Supervisory References, 5) Copy of Degree(s)/Transcript(s)/Certificate(s). All online applications must be submitted/received by the closing date (11:59 P.M. Hawaii Standard Time/RCUH receipt time) as stated on the job posting. If you do not have access to our system and the closing date is imminent, you may send additional documents to rcuhr@rcuh.com. If you have questions on the application process and/or need assistance, please call (808)956-8344.

**CLOSING DATE:** August 1, 2016.

Equal Opportunities Employer -- Minorities/Women/Disability/Veteran.

- Principals only. Recruiters, please don't contact this job poster.
- do NOT contact us with unsolicited services or offers