

Position Overview:

Princeton Theological Seminary is seeking a passionate and experienced Sous Chef to join our Dining Services team to contribute to providing high-quality, nutritious, and diverse meals for our student body. As a Sous Chef, you will support the Executive Chef in overseeing daily kitchen operations, ensuring that meals are prepared efficiently, safely, and to the highest standards. This position is ideal for someone who thrives in a fast-paced, student-centered environment and is eager to contribute to a team that values culinary creativity and student wellness.

Key Responsibilities:

- Assist the Executive Chef in managing the kitchen staff, ensuring a smooth and efficient operation.
 - Supervise food preparation and presentation to meet the college's culinary and nutritional standards.
 - Ensure kitchen cleanliness, safety, and adherence to health codes and regulations.
 - Train and mentor kitchen staff ensuring proper food handling techniques and kitchen best practices.
 - Assist in menu planning and food ordering, ensuring cost-effective and sustainable practices.
 - Oversee inventory management and proper storage of ingredients.
 - Participate in and oversee food preparation and cooking during busy meal times, maintaining high standards of quality and speed.
 - Collaborate with the dining team to accommodate special dietary needs and student requests.
 - Ensure a positive and supportive work environment for kitchen staff and other dining personnel.
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Qualifications:

- Culinary degree **or** equivalent work experience required.
 - Minimum of 3 years' experience in a kitchen leadership role, preferably in a large-scale or institutional dining setting.
 - Strong knowledge of food safety and sanitation standards.
 - Excellent leadership, communication, and organizational skills.
 - Ability to manage and motivate a diverse team of employees and student workers
 - Ability to work in a fast-paced, high-volume environment while maintaining a positive attitude.
 - Knowledge of college student dining trends and dietary needs is a plus.
 - Flexibility to work catering events as required
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Compensation and Benefits:

- Competitive salary based on experience.
- Health, dental, and vision insurance.
- Generous paid time off and holidays.
- Generous retirement plan options.

- Work life balance
 - Pleasant & friendly kitchen environment
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How to Apply:

Interested candidates should submit a resume and a cover letter highlighting their relevant experience. Applications will be reviewed on a rolling basis until the position is filled.

Princeton Theological Seminary is an equal opportunity employer and encourages applications from individuals of all backgrounds and experiences.