



Social O.T.R. is seeking an energetic, passionate, outgoing and professional Executive Sous Chef to help create an exceptional hospitality experience, while helping to further our mission and vision.

Operated by the Corporation of Findlay Market (CFFM), Social O.T.R. is a new non-profit restaurant coming to the Findlay Market District, and is slated to open in the beginning of 2019. The kitchen will be staffed by students in the Findlay Culinary Training Program, a partnership between Findlay Market and Citylink Center. The students will be immersed in a 16 week program in which Social OTR will serve as the internship site. The students will work under the guidance of Social's Executive Chef and with the professional Front of House to expand on their training and continuing education.

What We are Seeking in Future Team Member:

The Executive Sous Chef will utilize their culinary and managerial skills in order to play a critical role in not only providing guests with an exceptional experience, but also in the continued education of the FCTP students.

Responsibilities

- Assist in the preparation and design of recipe and menu development
- Consistently create high quality dishes both in design and taste
- Ensure that the back of house operates in an efficient and professional manner
- Fill in for the Executive Chef in planning and directing food preparation when necessary
- Assist in managing and training of professional BOH staff as well as Findlay Culinary Training students
- Assist Executive Chef in maintaining food costs and budgets
- Manage daily and weekly inventory
- Ensure compliance with sanitation regulations and safety standards
- Maintain a positive and professional work culture

Requirements

- 2 years of experience as a Sous Chef or equivalent experience, Culinary degree preferred
- Understanding of various cooking methods, ingredients, equipment and procedures
- Excellent record of kitchen and staff management
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- Passion for the culinary industry and a desire to educating others



What We Bring to the Table

Full time employees are eligible for the following benefits:

- 3 Weeks Paid Time Off
- Employee Funded 403b Retirement Program.
- Health Benefits including High Deductible Health Plan with employer funded HSA (\$1000 for individual or \$2000 for Family). Employer pays 90% of the health premiums.
- Short Term and Long Term Disability, and Life Insurance.

Grow With Us

Social OTR is dedicated to the growth and education of all of its employees, as well as the students in the Findlay Culinary Training Program. Training, educational, and other opportunities will be offered to all Social OTR staff members as they are identified. We encourage our staff to inquire about opportunities that may fit their goals or the goals of Social OTR to better achieve a collaborative, positive work environment.