

# JOB DESCRIPTION CHEF ASSISTANT

#### **INTRODUCTION**

Join a wonderful community of amazing people working to help keep seniors well nourished. J-Sei seeks a prep cook to assist with the preparation of Japanese lunches for our fast-growing senior congregate and home-delivered meal program. Duties include assisting the chef with the preparation of ingredients and helping to maintain a clean and orderly kitchen. This position requires the ability to work in a fast-paced environment under the direct supervision of the chef. This is a non-exempt position that does include vacation/sick time benefits and a 75% employer contribution towards your health care insurance premium if you select a health plan within J-Sei's benefits package. This 30 hours per week position is located at J-Sei, Inc. 1285 66<sup>th</sup> Street in Emeryville.

#### **NUTRITION PROGRAM DUTIES AND RESPONSIBILITIES**

- 1. Days/times of shifts may vary, must be flexible.
- 2. Works to prepare ingredients for lunch service and maintain a clean, orderly, and sanitized kitchen.
- 3. Working and communicating within a team and multiple volunteers.
- 4. Must have general understanding of food preparation fundamentals and have proficient knife-handling skills.
- 5. Must be able to work independently and follow a prep list.
- 6. Must be able to wash, peel, and chop fruits and vegetables according to the specifications of the chef.
- 7. Must be able to lift over 40 pounds on a regular basis.
- 8. Know and comply consistently with food safety and sanitation guidelines.
- 9. Must have, or will attain within the first month of hire ServSafe Food Handlers Card. Training is provided.
- 10. Other duties as requested by the Chef.

# KITCHEN FACILITY MANAGEMENT

- 1. Maintain kitchen in a safe and clean manner consistent with county health standards
- 2. Notify supervisor of any supply, equipment or maintenance needs.

#### REPORTING RELATIONSHIP

The Chef provides overall supervision of the position. Evaluations are conducted by the Chef and Senior Services Manager.



# **QUALIFICATIONS**

- 1. Minimum one-year of kitchen experience in a restaurant or institutional kitchen.
- 2. Strong communication, listening and people skills necessary to project and promote the J-Sei mission to seniors, volunteers, and general community.
- 3. Experience working independently.
- 4. Ability to quickly adapt to changing conditions and maintain composure in a fast-paced unpredictable environment.
- 5. Ability to multi-task and prioritize multiple day-to-day operations in a fast-paced environment.
- 6. Ability to stand and walk for an extended period of time.
- 7. Ability to reach, bend, and frequently lift up to 50 pounds.
- 8. Regularly required to use hands and frequent washing of hands.

# To Apply:

Please email your cover letter and resume to Kathleen@j-sei.org. Applications will be accepted until the position is filled.