



Position: Sous Chef (Certified Dietary Manager)

Division: The Stone Pear Pavilion

Employment Classification: Full Time

Education:

- High School Diploma or GED
- Graduate of an Accredited Dietary Manager’s Program
- Two or Four year degree in Foodservice Management, Nutrition, or Culinary Arts (Preferred)

About the Position

The Stone Pear Pavilion, Skilled Nursing Facility, is currently interviewing for a full time Sous Chef for the 60 Bed Facility, whom under the direction of the Culinary Services Chef, is responsible for the procurement, preparation and service of meals as well as the general supervision of food service personnel. The Sous Chef will maintain a sanitary kitchen and dining room in accordance with local, state and federal regulations. The Sous Chef will complete nutritional assessments, process diet orders, and uphold compliance as it relates to the nursing home dietary function.

Job Requirements

- Certified Dietary Manager (CDM), Certified Food Protection Professional (CFPP)

Essential Duties and Responsibilities:

Teamwork with the following and all other duties and responsibilities assigned.

1. Effective leadership that includes supporting core values, addressing zero tolerance behaviors and maintaining active communication with employees supervised.
2. Establish and oversees the inventory and ordering process of food, supplies, and equipment to ensure that sufficient quantities are on hand to carry out operations and within budgetary guidelines.

3. Solicit resident feedback by visiting dining room at mealtimes, attending resident meetings, and utilizing a comment card system to ensure customers are satisfied with dining room/foodservice experience.
4. Ensure completion of initial, quarterly, and annual assessment reports, progress notes, individualized care plans, daily participation notes, and correspondence within required timeframes.
5. Documents information required by federal, state, and local authorities pertaining to the environment of care in a timely manner. Collects data in person or through logs maintained by subordinates. Works with and coordinates responsibilities with the Culinary Services Chef.
6. Ensure that food and supplies are stored, used, prepared, and disposed of in a safe and proper manner in accordance with organizational, professional and regulatory standards.
7. Oversee the production of quality meals through coaching and directing of Culinary Services staff and takes a hands-on approach when necessary.
8. Participate in: menu planning including responding to resident preferences, substitution lists, disaster menus, and recipe standardization.
9. Determine client diet needs and develop appropriate dietary plans in cooperation with the Registered Dietician, and in conjunction with physician's orders.

Other Responsibilities:

1. Break down stock and oversee a "first in, first out" inventory system
2. Receives and reviews requests from e-mail, voice mail, and tracking software; assigns appropriate staff to each project. Adjusts work in progress when priority projects change.

Supervisory Responsibilities:

Manages the food service operations at The Stone Pear Pavilion under the direction of the Culinary Services Chef. Responsibilities include but are not limited to: training employees, rewarding and disciplining employees

Other Abilities:

- Ability to read and interpret safety rules, operating and maintenance instructions, and technical procedure manuals.
- Ability to write safety procedures, reports, and business correspondence.
- Ability to effectively present information in assigning daily tasks and offering assistance to subordinates
- Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals.
- Ability to define problems, collect data, establish facts, and draw valid conclusions when prioritizing projects to be assigned, handling unusual situations that arise during the course of own work or that of subordinates, and in dealing with employee situations.
- The ability to get along with others and engage them in projects

- The ability to concentrate for extended periods of time
- The ability to shift focus from one task to another
- The ability to prioritize tasks effectively

As an employee at The Orchards at Foxcrest, we value you. With this value in mind, we offer a number of quality benefits including, but not limited to:

- Health Insurance
- Life Insurance
- 401(k)
- Paid Time Off
- 6 Paid Holidays
- YMCA Membership Discounts
- Aflac Supplemental Insurance Discounts
- AT&T Discount
- Sprint Discount
- Tuition Reimbursement
- Tree House Daycare and Preschool Discount

The Orchards at Foxcrest is a Drug Free, Equal Opportunity Employer