



Sous Chef

Love & Hominy Tacos

Compensation

\$25-40 per hour

Employment Type

Full-Time

Why Work Here?

"Come join the adventure! Work in gorgeous Hood River Oregon, amidst the beautiful Columbia Gorge, outdoor recreation, and Love & Hominy experience!"

The Sous Chef helps direct the activities of all food preparation and service functions at Love & Hominy in accordance with the Menu and Recipe Guide and ensures proper training and development of the new crew members while maintaining proper restaurant sanitation and safety standards. The Sous Chef leads and manages according to the Core Values of Love & Hominy as defined in our Mission Statement. The Sous Chef is responsible for the ordering, storing and consumption of food products.

Essential Duties & Responsibilities:

Lead and manage according to the Core Values of Love & Hominy: "culture, quality, and service."

- *Deliver the highest possible quality of culinary services.*
- *Responsible for the implementation of all menus, standards and procedures in accordance with the Menu and Recipe Guide and ensuring that existing menu cycles in the food operation are followed.*
- *Responsible for the preparation of the weekly orders with the owners Shaeda and Jonathan Love.*
- *Responsible for the implementation and execution of food handling and cleaning procedures.*
- *Responsible for creating an atmosphere in the kitchen organization which will achieve maximum productivity and a high degree of responsibility towards producing safe, wholesome, high quality and attractive food for every patron.*
- *Helps with the culinary training of all team members.*
- *Practices hands-on management during all meal hours to ensure an efficient food operation and that the highest quality of food is being served for both guest and crew and takes corrective action when necessary.*
- *Takes ownership of the food tastings and checks the menu knowledge of the galley team.*
- *Performs and manages other duties as assigned.*

Minimum Qualifications:

- Culinary arts degree or similar.*
- Well-rounded culinary skills to include frying, griddles, line cooking, food prep, food assembly, and dishwashing.*
- Strategic planner with sound technical skills,, sound judgment and operational organization.*
- Must have excellent communication skills and ability to relate to guests and employees at all levels.*
- Oregon Food Handler's permit*
- OLCC license*

Desired Qualifications:

- Proven team player and have a Can-Do attitude.*
- The understanding of our non verbal contract: Work hard, earn a pay check.*
- 2+ years experience in high volume kitchen*

Communication:

It is strongly recommended that applicants have access to a mobile phone during the hiring process. We expect to hear from candidates within a few days of our communication (request for

interview, documentation, follow up, etc.) Recruitment process cannot continue if the candidate is not responsive. Please note that how you communicate with a potential employer is part of the evaluation process. Always be polite, prompt and professional when communicating with the office.

Physical Demands:

This is a fast-paced and dynamic work environment. We have extremely heavy days so speed and accuracy is a must. The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made.

- Ability to lift 50 pounds.*
- Ability to work in occasional hot work environment.*
- Ability to work occasional 12 hour days.*
- Proven team player and have a Can-Do attitude.*
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About Love & Hominy Tacos:

Already partners in life, owners Jonathan and Shaeda Love decided to kick it up a notch and take their passions to the kitchen with this globally inspired eatery. The goal: to break the taco stigma. Love&Hominy is a fresh twist on globally inspired cuisine—taco style. Each taco is mindfully created with unique flavor profiles that pay homage to cultures around the world. L&H started as a food cart at the infamous Hood River Event Site and in 2022 expanded to a brick + mortar. We are a “fast-slow casual” restaurant with upscale street food in an intentionally curated space that holds happy and groovy vibes. Come join us as we liberate the taco with love and hominy.