



HOMEBOY INDUSTRIES

Executive Chef

MISSION STATEMENT

Homeboy Industries provides hope, training, and support to formerly gang-involved and recently incarcerated men and women, allowing them to redirect their lives and become contributing members of our community.

About Homeboy Industries and Feed Hope Division

We are looking to build our team! We have two locations. The original Homegirl Café is situated at the heart of Chinatown in DTLA and the other Feed Hope kitchen in Pasadena. We are growing!

Reports to – VP of Social Enterprise

Salaried - \$75,000 annual

Job Type - Full Time

Position Title: Executive Chef – Sr. Staff

Homeboy Foodservice runs operations in contract food service at the Martin Luther King Behavioral Health Center in Compton Los Angeles. This is a unique Chef opportunity to develop and prepare meals that are healthy and can improve mental health. That means you will have the freedom to be creative, take risks, and truly show your culinary skills. We are committed to our staff growing, trying new things, and learning all that they can.

Job Summary:

Key Responsibilities:

- Lead a successful culinary production operation
- Serve as the department head for culinary operations
- Opportunity to serve as the department head for General Manager of culinary operations in their absence

- Adhere to HACCP guidelines to ensure efficient, safe, and sanitary food production, preparation, and presentation
- Perform menu development, inventory, ordering/purchasing, food cost controls, training, sanitation, and personnel management to include hiring, firing, counseling, coaching and development
- Under supervision of Director of Food & Beverage, responsible for providing training and creating work schedules.
- Consults with Director of F&B in evaluating the performance of workers, rewarding high performers and disciplining employees who fail to meet reasonable standards of work performance.
- Complete food, beverage, groceries, and non-food stock replenishment as required.
- Maintain the highest level of business integrity in dealing with vendors and delivery persons.

Preferred Qualifications:

- A.O.S. Degree in Culinary Arts or culinary certificate and three to five years of culinary experience preferred
- Minimum of two to five years of culinary/kitchen management experience, depending upon formal degree or training
- Catering experience
- Knowledge of food and catering trends with a focus on quality, production, sanitation, food cost controls, and presentation
- Batch cooking or high-volume cooking experience preferred
- Experience with food production for large catering or banquet functions
- Serv Safe Certified

Must be flexible with schedule - Able to work weekdays, weekends, holidays, evening/overnight shifts

Physical Demands

The physical demands described here are representative of those that must be met by an associate to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Bending/kneeling - repeated bending and kneeling required while filing.
- Mobility - must be able to reach all areas of kitchen to assist cooks and trainees.

- Long periods of standing or walking throughout the campus and kitchen storage areas
- Carrying and lifting of dry goods supplies, cases of food products up to 50 lbs.

COMPENSATION:

Salary to be negotiated depending on qualifications and experience. This is a full-time exempt position with a benefits package including health, dental, vision, life and retirement account.

Homeboy Industries is an Equal Opportunity Employer.