

## **The Brotherhood Sister Sol**

**Job Description:** Assistant Chef

**Salary Range:** \$70,000 - \$75,000 per annum

### **About The Brotherhood Sister Sol (BroSis):**

The Brotherhood Sister Sol is a social justice youth development organization that since 1995 has been a place where Black and Latinx youth claim the power of their history, identity, and community to build the future they want to see. By educating, organizing, and training, we are challenging inequity and creating opportunity for all.

BroSis provides holistic and long-term support services to youth who range in age from eight to twenty-two. BroSis offers wrap-around evidence-based programming such as four-six year rites of passage programming, thorough five-day a week after school care, school and home counseling, summer camps, job training, college preparation, employment opportunities, community organizing training, and month-long international study programs to Africa and Latin America. Based in Harlem, NY but with a national reach, we publish assorted curricula and collections of our members' writings; train educators from throughout the nation on our approach; and organize and advocate for social change. BroSis has earned national recognition for our evidence-based model, receiving an array of awards and funding from a host of national funders, including Marlene Nathan Meyerson Foundation, Charles Hayden Foundation, NBA Foundation, Kraft Heinz, New York Community Trust, Comic Relief/Red Nose Day, William Stamps Farish Foundation, and more.

The organization has over 50 full-time staff, serves thousands throughout New York City, and has a \$11 million dollar operating budget. In addition, we have just moved into our new building - a 22,000 square foot state-of-the-art beacon for youth development.

## **POSITION SUMMARY**

Executive Chef Rebecka Jerome runs our fully equipped modern commercial kitchen space and culinary programs. The Assistant Chef will have the opportunity to work alongside and learn from Chef Jerome's expansive culinary experience. It is an exciting period of organizational growth and increased impact in our community and beyond. The Assistant Chef is a critical and dynamic position which provides the opportunity to actualize the values and contribute to the social justice mission of BroSis. The Assistant Chef, under the supervision of the Executive Chef, will assist in the preparation, packaging and serving of meals. They will also assist in the cleaning and organization of all food preparation, food storage and food service areas.

## **RESPONSIBILITIES**

- Performing various food prep tasks

- Ability to handle multiple tasks at once, and pivot according to unexpected and last many changes
- Runs the kitchen in the absence of the Executive Chef including ordering, scheduling staff, planning and ensuring food production, communicating effectively with staff
- Maintaining high standards of sanitation and safety
- Ensure that all deliveries are properly received and stored
- Communicate any product shortages or issues to the Executive Chef
- Ensure menu items are properly presented, portioned and served during meal service
- Assist the Executive Chef in maintaining a daily menu and food use log
- Assist in maintaining clean and organized food preparation, service and storage area
- Assist the Executive Chef with monthly inventory of food, and supplies
- Supervise kitchen assistants and PT kitchen support as needed
- Understand that other duties not listed may be required as needed
- Provide support with cooking classes as needed
- Assist with planning and execution of special events as needed
- Understanding that hours and responsibilities change during the 6-week summer program

## **EXPERIENCE & PERSONAL REQUIREMENTS & SKILL SETS**

- At least 5 years sous chef experience, or equivalent training and experience
- Food Handlers Certificate
- Strong understanding of food safety practices
- Must to be flexible and willing to pivot, work well under pressure, and think creatively to see opportunities and solutions
- Ability to use all kitchen utensils and equipment
- Ability to follow recipes and follow directions
- Good verbal and communication skills, and ability to effectively communicate to a diverse population
- Ability to work well with others in a team environment and take the lead as needed
- Love for youth and desire to work with children and demonstrate a teaching/learning spirit
- Commitment to the avoidance of food waste and holistic approach to food management
- Ability and willingness to work after hours as needed
- Knowledge/understanding of different cuisines and techniques is a plus
- Associates or bachelor's degree in culinary or food science a plus

### **Physical Requirements:**

- Ability to lift and carry heavy objects up to 50 pounds

- Ability to stand for long periods of time

**BENEFITS:**

At The Brotherhood Sister Sol, we offer competitive salaries with a comprehensive benefits package including, health, dental, vision, and life insurance, 3% employer contribution to 403(b) retirement account. Staff are entitled to four weeks' vacation; as well as quarterly personal days; and office closure during Winter Break that is approximately 8 vacation days in addition to Christmas and New Year's Day as well as 9 additional paid holidays and 8 sick days; equating to about 10 weeks of PTO per annum.

As The Brotherhood Sister Sol is a youth development organization that works in close quarters with young people and children, and as the safety of our children and their families and our community is paramount - we have instituted a policy that all staff must be fully vaccinated by the start date of this position. If there is a medical or religious reason for an exemption from vaccination this can be presented and will be considered.

**APPLY:**

Email resume and cover letter to [resume@brotherhood-sistersol.org](mailto:resume@brotherhood-sistersol.org)