



Position: Sous Chef

Department: Winery
Position Status: Non-Exempt

Reports to: Kitchen Manager/Chef
Classification: Full time 45+ hours per week

Huber's Orchard, Winery & Vineyards is a 7th generation family business committed to being the premier agri-tourism family destination in Southern Indiana. With over 550,000 visitors last year to our 650 acre property, Huber's offers an impressive array of activities for the young and young at heart. Open seven days a week, we offer flexible scheduling, no late hours, benefit pkg inc. vacation, competitive wages, and team member discounts. If you like a fast paced yet casual environment in the country, enjoy working as a team, and can multi-task – then a position at Huber's might be the place for you!

Position Summary:

The Sous Chef assists the Starlight Café Chef in ensuring the kitchen at the Starlight Café is safe, sanitary, spotless, clean, and that all food is served hot and in a timely manner. The Sous Chef will adhere to all company standards and local health codes related to proper cleaning and sanitizing of tools, utensils and stations along with recipe execution, and ordering, receiving, and storing practices. The Sous Chef should be enthusiastic about providing a culinary experience and promoting the products on our farm.

Responsibilities:

- Work with the Kitchen Manager/Chef (KMC) to set menus according to the season. To utilize farm fresh products as often as possible.
- Work with the KMC to ensure that all food is served hot and in a timely manner by ensuring the BOH controls and standards are adhered to at all times.
- Accountable for assisting with weekly inventory, checking in inventory if needed and informing the KMC of any discrepancies.
- As a leader, the Sous Chef must be able to rally the team during long shifts, resolve conflicts among team members and report any issues to the KMC.
- The Sous Chef is responsible to make sure the kitchen and the equipment is in working order and reports issues to the KMC.
- Ensures the BOH is set up accurately for every shift.
- Ensures the BOH is broken down at the end of each shift and cleaned properly.
- Assists KMC with food prep, cleaning and dishes as needed.
- Manages all areas of the BOH during scheduled manager on duty shifts which includes on the spot decision making, supporting the staff, helping to cook and plate food as necessary.

Minimum Qualifications:

- Minimum Age: 21+ years
- Able to read, write, and speak English
- Able to work flexible schedule and adjust to seasonal shifts
- Able to push, pull, carry, or lift up to 40 pounds
- Able to stand for up to 8 + hours
- At least 4 years culinary training or equivalent
- Professional appearance and demeanor

Statements included in this description may not necessarily represent an exhaustive list of all responsibilities, skills, duties, requirements or working conditions associated with the position. While this is intended to be an accurate reflection of the current job, management reserves the right to revise the position, or to require that different tasks be performed, as circumstances change.