

SOUS CHEF III (starting pay \$20.25/hr) - Sodexo Live! at the Music City Center

[Full Time or Part Time]

Posted: June 21, 2023

Job Summary: Sous Chef III

A full job description may be requested at time of interview.

This position is a first-line supervisor among peer sous chef positions at Music City Center. The Sous Chef III will perform functions and responsibilities with minimal to moderate level of difficulty, requiring a less sophisticated level of detail, experience, expertise, and complexity than Executive Sous Chef or Sous Chef I positions.

This position assures that foods are prepared using fundamental cooking techniques, seasoned for maximum taste and flavor, and served in an aesthetically pleasing manner. With guidance, the Sous Chef III supervises the preparation and production of menus and manages shifts or stations in hot, cold, bakery, and pastry food-prep areas.

The Sous Chef III assists in the training, mentoring, and development of other culinarians, while also monitoring and organizing the flow of activity in the kitchen to support the overall operation.

This position requires strong culinary skills, as well as an understanding of ordering processes, with moderate latitude for independent decision-making.

Essential Requirements

- Minimum two (2) years of experience in a food preparation position in a fast-paced environment
- Must be able to communicate effectively including giving, receiving, and executing verbal and written instructions
- Ability to work under pressure, both independently and as part of a team
- Ability to supervise, organize, and train other culinarians

- Must demonstrate the following skills:
 - Understanding of ordering processes
 - Knowledge of food safety
 - Knowledge of recipe parts/components
 - Proper scaling and measurement techniques
 - Proper knife skills
 - Proper fabrication skills
 - Proper use of seasonings
 - Preparation of commonly baked goods

Other Requirements: *Candidates must be able to meet the following requirements with reasonable accommodation.*

- Must be able to use fingers, hands, and/or arms to feel, handle, reach, lift, and/or carry food, products, or materials, as well as the ability to taste and smell.
- Must be able to stand for long periods of time and/or walk approximately one-fourth (1/4) of a mile several times a day wearing non-skid shoes.
- Must be able to regularly lift food and other items weighing up to 50 pounds and carry approximately 20 feet.
- Must be able to withstand occasional exposure to wet and/or humid conditions and extreme cold.

Flexible schedule and ability to work nights, weekends, and holidays required. All shifts available.

Starting Rate: \$20.25/hour

This is a position of Sodexo Live!, a contracted partner with the Convention Center Authority; not a Metropolitan Government position. Excellent benefits included. Parking available for full-time employees. Discounted parking available for part-time employees.

Note: Employment contingent on background check and substance abuse screenings.

Apply online at <https://bit.ly/mccfandbapp> OR email resume to mccfnb@nashvillemcc.com.

Apply in person Monday-Friday 8:00am-4:00pm
201 Rep John Lewis Way S., Nashville, TN 37204

NO PHONE CALLS.

Equal Opportunity Employer

In Compliance with Tennessee Law, all applications are subject to Public Disclosure.

The Convention Center Authority and Sodexo Live! do not discriminate on the basis of race, color, national origin, gender, gender identity, sexual orientation, age, religion, creed or disability in admission to, access to, or operations of its programs, services, or activities. Discrimination against any person in recruitment, examination, appointment, training, promotion, retention, discipline, or any other employment practices because of non-merit factors shall be prohibited. Requests for ADA accommodation should be directed to the ADA Coordinator at (615) 401-1400.