
Job description

Title: Sous Chef

Department: Kitchen

Job type: Full-Time Position; On-Site

Find your Zen as a Sous Chef at The Art of Living Retreat Center!

Position Summary

The Art of Living Retreat Center is an award-winning mountaintop wellness center in scenic Boone, NC. Surrounded by nature, we offer immersive experiences through the powerful practices of meditation, mindfulness, yoga, and Ayurveda.

The Sous Chef will assist the Head Chef in preparing stellar vegetarian meals, and ensuring the kitchen is always clean and sanitized. You will find yourself putting away deliveries and assisting the Head Chef as needed. If you enjoy serving others, this job may be for you.

What you'll do here:

- Prepare high-quality, affordable, flavorful, vegetarian food
- Maintain the kitchen and surrounding areas in conditions that meet the company standards and health code regulations
- Monitor inventory and purchase supplies and food from approved vendors
- Assist in directing kitchen staff in meal preparation, creation, plating, and delivery
- Identify and introduce new culinary techniques
- Prepare meals and complete prep support as needed
- Develop seasonally changing menus, together with the Head Chef.
- Take responsibility for the beautiful presentation of dishes on the Buffet.
- Keep track of stock levels and order ingredients or inform Head Chef when running low.
- Adapt to the growth of the restaurant, with the potential to serve up to 500 meals per day.
- Manage kitchen inventory using computer programs (MS Office, restaurant management software, POS)

Skills and Qualifications

- Minimum of 2 years of leadership experience working as a Sous Chef or Cook
- Experience managing staff
- Culinary trained
- Experience cooking buffet style is preferred
- Working knowledge of all kitchen hygiene standards
- Fully computer literate
- Creative
- Passionate about cooking
- Presentable
- Team player
- Ability to work to a budget
- Experience working in a minimal-waste way
- Must have a great work ethic
- Proven track record
- This is a vegan/vegetarian concept restaurant so although you don't have to have vast experience with cooking plant-based food you do need to be excited about this

Benefits

- Subsidized health/dental insurance after 90 days (Full-time only)
- Paid vacation and sick time after 90 Days (Full-time only)
- Generous 401k enrollment after 1 year (Full-time only)

Employee Perks

- Free wifi
- Subsidized meal cards (Meals free for kitchen & dining employees)
- Complimentary meditation and yoga classes
- Complimentary participation in our Signature Happiness & Silence Retreats
- Opportunities for advancement within the organization
- Monthly Employee Appreciation Events - Bonfire, Dinner, Kayaking

- Opportunity to engage in a wholesome lifestyle of self-sufficiency, meaningful work, inner development, and accomplishment
- Opportunity to live and work in a beautiful and serene environment

About The Art of Living Retreat Center

Opened in 2012, the Art of Living Retreat Center is an outgrowth of the Art of Living Foundation's 40+ year global commitment to health, happiness, and Ayurveda.

Our community is built around a spiritual and wellness focus. While this may not necessarily be in your background, you should be able to deeply understand and appreciate this approach to life. For those who are inclined towards this lifestyle, there are plenty of opportunities for personal growth.