



NOW HIRING

JUNIOR CHEF

\$15 A HOUR TRAINING for the first 90 DAYS

\$44 A HOUR AFTER 90 DAYS

Thursday thru Sunday plus Holidays

Schedule may change due to business needs

The Global Vegan LLC is seeking a Jr. Sous Chef to help run the vegan meal prep delivery service, catering/events, our future cafe for our clients. Most of our services are fast-paced, welcoming, and put collaboration and learning at the forefront. No two days are the same and our Jr. Sous enjoy a work/life balance with a set schedule, weekends off, and on-the-job-training for continuing your career in the culinary field.

Key Responsibilities

- **Customer Service:** provide the best customer service in a courteous, fast, and efficient manner. Accommodate all requests and special needs for guests and Clients
- **Manage:** manages shift of assigned staff, including Line and Prep Cooks, Food Receivers, Dishwashers, and Front of House team members. Assist Sous Chef(s) with scheduling, training and professional development for your team
- **Oversee Production:** responsible for services food production according to recipe, inventory procedures, and food safety standards. Oversee all phases of food procurement, production, and service
- **Quality Check:** maintain food quality standards, ensuring compliance with food inventory procedures, food storage, and rotation. Conduct daily line checks, food reviews, taste tests and more
- **Operations:** set operational goals and follow-up plans for the work unit; conduct monthly food, safety, sanitation, and facility reviews to improve cafe standards and correct deficiencies
- **Communicate:** effectively communicate with vendors, management, and staff to ensure efficient operations without issue
- **Hire:** work with staffing recruiter to select and hire appropriate kitchen staff to grow your team
- **Food Safety:** maintain a clean and organized kitchen and workplace, in all service areas. Follow all food/health safety and sanitation procedures within set guidelines from OSHA, HACCP, and Department of Public Health and Risk Management – and ensure your team is following guidelines as well
- **Administrative:** set time for emails, paperwork, management meetings, safety observations, leadership training, interviews and more
- **Other duties as assigned**

Knowledge and Skills

- **Excellent culinary skills and experience with high volume production and large batch cooking**
- **Knowledge of kitchen safety and sanitation processes and protocols**
- **Ability to handle kitchen equipment and tools safely**
- **Strong leadership, communication, multi-tasking, and problem-solving skills**
- **Sense of urgency and ability to work and lead a team within a safe manner**

PLEASE DON'T CALL. WE WILL CONTACT YOU.

POUGHKEEPSIE, NEW YORK 12601



Requirements

- **Minimum 2 years of kitchen management experience**
- **High school diploma or GED; Culinary degree preferred, but not required**
- **Solid track record of success in a previous management role**
- **Jr. Sous Chefs must have and maintain an active ServSafe Certification, required**

Experience

- **Jr Sous Chef: 1 year (Preferred)**
- **line cook: 3 years (Preferred)**
- **Management: 1 year (Required)**

Work Location

- **The Global Vegan LLC Headquarter Office, Poughkeepsie, NY Location**
- **Poughkeepsie Underwear Factory, NY Location**
- **Garden State Kitchen, NJ Location**
- **The Global Vegan Cafe (Future) Rahway, NJ Location**

Benefits

- **Health insurance**
- **Dental insurance**
- **Vision insurance**
- **Retirement 401K plan - match**
- **Life insurance**
- **Pre-Tax Spending Program**
- **Sick/PTO Hours**

Job Duties

- **Prepare all food items as directed in a sanitary and timely manner**
- **Follow recipes and presentation specifications**
- **Operate standard kitchen equipment safely and efficiently**
- **Clean and maintain station in practicing good safety and sanitation**
- **Assist with the cleaning and organization of kitchen and equipment**
- **Restock items as needed throughout the shift**
- **Adhere to all sanitation and food production codes**

Uniform

- **Employer-supplied (5) days uniform after 30 days**
- **30 days please wear food safety shoes, chef pants, clean white chef coat**

This Company Describes Its Culture as

- **Innovative -- innovative and risk-taking**
- **People-oriented -- supportive and fairness-focused**
- **Team-oriented -- cooperative and collaborative**

Schedule

- **Thursday to Sunday**
- **Holidays**

Company website

- **www.marcusefford.com**
- **Social Media @bonveganappetit @theglobalvegancafe**

Work Remotely

- **Only Emergency (we provide you with mac laptop)**
TO APPLY, GO VISIT WWW.MARCUSEFFORD.COM/CAREERS

NOTE YOUR SCHEDULE OR JOB DUTIES CAN CHANGE DUE TO THE BUSINESS NEEDS.

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