



## Head Chef

**Wanted:** Full Time **Head Chef**; Hands on, versatile and energetic individual to join our team at Hands On Hartford.

Hands On Hartford is opening an innovative restaurant in partnership with local restaurateur Tyler Anderson that welcomes all to our table regardless of their ability to pay. Each month the dinner portion of the restaurant will feature a local guest chef, who will create the dinner menu. We are looking for a skilled, passionate and mission driven chef to be a part of a new community model restaurant. Providing direction, food preparation, collaboration with a team to implement this innovative restaurant model to ensure its growth and success.

**Why Work at Hands On Hartford:** Located in the vibrant Parkville neighborhood of Hartford in partnership with others, Hands On Hartford strengthens community by responding faithfully to people in need through programs that change lives and renew human possibility. We're a 53-year-old nonprofit that values diversity, team work, and takes a strength based, collaborative approach to all we do.

**As Head Chef you will be responsible for providing visionary leadership** to kitchen staff throughout food service and be motivated and passionate about food preparation. The Head Chef will be present for and lead the preparation of the dinner menu. The Head Chef will create monthly menus for breakfast and lunch that emphasize variety, taste and good nutritional value. As Head Chef, you are responsible for producing meals created by Guest Chef; following recipes consistently, making adjustments based on customer requests including dietary accommodations, and communicating with front house staff to ensure that the meals going to customers are attractive and delicious.

### Qualifications:

- Ideal candidates will possess a culinary degree or certification, and at least four years in a related full-service restaurant position with comparable and expanding experience
- Manager ServSafe Certification required
- At least 2 years management and staff supervision
- Valid Driver's License and insured/registered vehicle
- Must be able to lift and carry a minimum of 50 pounds
- Schedule flexibility is essential

**Pay:** Range \$60,000.00 - \$65,000. This position is an Exempt position.

### What we offer full time employees:

- Generous medical/dental/disability/life benefits
- Dedicated, diverse, and friendly co-workers
- Paid time off – 12 holidays, vacation, personal time, and sick leave
- 401 K contribution and employer match
- Free on-site parking

### If this sounds like a position where you can use your skills and passion:

Send letter of interest & resume to Jon Mitchell, Director of Food, Nutrition and Culinary Programs, Hands On Hartford, 55 Bartholomew Ave, Hartford CT 06106.

Email [jmitchell@handsonhartford.org](mailto:jmitchell@handsonhartford.org)

Closing date: 2/12/22

AA/EOE