



Chef/Food Services Coordinator

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

Gather55 is an innovative restaurant providing breakfast and lunch Monday - Thursdays, as well as additional food and beverage items available for purchase. *Gather55* harnesses the power of delicious food to connect diverse communities through a restaurant with an inclusive vibe where all can gather regardless of ability to pay.

Why Work at Hands On Hartford: Located in the vibrant Parkville neighborhood, Hands on Hartford in partnership with others, 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, teamwork, and takes a strength based, collaborative approach to all we do. *Gather55*'s pay-as-you-can model reflects our commitment to serving neighbors and connecting communities.

When: Full time Monday – Friday. Approximately 8 holidays per year and occasional evening and weekend.

Pay: Range \$22-\$24 per hour. This is an hourly position.

As the Chef/Food Services Coordinator, you will coordinate menu planning with Head Chef, meal preparation, service to diners in the front of the house and clean up. Ensure that food aligns with HOH's emphasis on nutrition and meeting the preferences of our diverse guests. In conjunction with the Director of Food, Nutrition and Culinary Programs, manage food and program purchase, pickup and delivery, billing and reporting. Supervise the part time cook which includes orienting, training, scheduling and evaluations. Ensure facility and staff/volunteer compliance with professional standards of safe food handling, cleanliness and hygiene.

Qualifications:

- Ideal candidates will have a minimum of two years' experience as a cook or chef, and at least one year as a coordinator/manager/supervisor.
- ServSafe Manager Certification required
- Ability to lift and carry 50 lbs., and have knowledge and proficiency in computer applications, including standard Windows Applications.
- Valid Driver's License and registered/insured vehicle required.

What we offer full time employees:

- Generous medical/dental/disability/life benefits
- Dedicated, diverse, and friendly co-workers
- Paid time off –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 Services, Hands On Hartford, 55 Bartholomew Ave, Hartford CT 06106. Email jmitchell@handsonhartford.org

Closing date: 6/2/22

AA/EOE