

Sous Chef – Trio

Trio is Oskaloosa's premier venue for sports, food, and films. Opening in fall 2024, Trio offers a welcoming atmosphere for guests of all ages to play tennis, pickleball, and simulated golf. We also have a three-screen movie theater where our guests can catch all of the latest cinematic attractions while enjoying up-scale seating and concessions. Trio offers a casual dining experience within the restaurant and bar as well as outdoor seating and an indoor lounge area.

We are excited for our guests to experience our top-of-the-line service throughout the venue. We will offer delicious lunch and dinner menus, local craft ales and lagers, and hand-crafted cocktails. Guests can book play time in our sports areas by the hour and we'll offer leagues for the real enthusiast! Our theater concessions are the best around to go with the latest blockbusters.

The Sous Chef is responsible for preparing food and setting up other necessary supplies for the day. The Sous Chef will slice, prepare, and label the food to be used for the day. The individual will also heat the soups and sauces, set up the dishwasher, prepare the fryers, cookers, grills, and steam wells. It will also be their responsibility to clean all surfaces and coolers routinely and uphold the utmost sanitation standards.

Sous Chef Key Skills

- Excellent time management
- Passion for providing gold-standard hospitality to guests
- Passion for delicious and high-quality food
- Integrity to make the right decisions for the organization, staff, and guests
- The highest standards for food and beverage hygiene, sanitation, and safety
- Excellence in leadership – always setting an example with your actions

Sous Chef Responsibilities

- Food preparation
- Safe food and knife handling
- High attention to detail
- Maintain standards for deep-cleaning
- Clean surfaces, coolers, appliances routinely
- Ensure compliance with all applicable health codes and regulations
- Ability to stay calm in high-stress situations
- Team player with excellent communication skills
- Communicate with kitchen staff, wait staff, etc.
- Expertise in seasoning, garnishing, and creative displays
- Follow recipes
- Assist the dishwasher; as needed

- Perform other job-related duties as assigned

Must Have

- Previous kitchen experience: 1 year
- Demonstrated knowledge of culinary techniques and practices
- Ability to multitask
- Excellent knife-handling skills
- Bilingual English/Spanish: a plus
- Iowa Food Handler Certification

Physical Requirements

- Bending, carrying, climbing, lifting, pushing-pulling, reaching, sitting, standing, walking
- The ability to lift up to 50 pounds regularly
- The ability to sit, stand, or walk for long periods of time

Working Conditions

- May include extremes of temperature and humidity
- Hazards include stairs, heat from kitchen equipment, sharp objects, slippery floors

Compensation

- \$17.00 – 23.00 per hour
- 401(k) Beginning 1/1/25

Reports To

- Chef/Kitchen Manager of TRIO

Terms of Employment

- At Will