

**Sous Chef for Eatery 73 Restaurant  
Austin Community College**

Direct Link: <https://www.AcademicKeys.com/r?job=242780>

Downloaded On: Aug. 10, 2024 1:22pm

Posted Aug. 6, 2024, set to expire Nov. 29, 2024

<b>Job Title</b>	Sous Chef for Eatery 73 Restaurant
<b>Department</b>	Food Services
<b>Institution</b>	Austin Community College Austin, Texas
<b>Date Posted</b>	Aug. 6, 2024
<b>Application Deadline</b>	Open until filled
<b>Position Start Date</b>	Available immediately
<b>Job Categories</b>	Professional Staff
<b>Academic Field(s)</b>	Administration - Other
<b>Apply Online Here</b>	<a href="https://apptrkr.com/5495463">https://apptrkr.com/5495463</a>

**Apply By Email**

**Job Description**

Image not found or type unknown



**Sous Chef for Eatery 73 Restaurant**

**Austin Community College**

**Job Posting Closing Times:** Job postings are removed from advertising at **12:00 A.M.** on the closing date e.g., at midnight on the day before the closing date.

[If you are a current Austin Community College employee, please click this link to apply through your Workday account.](#)

## Sous Chef for Eatery 73 Restaurant Austin Community College

Direct Link: <https://www.AcademicKeys.com/r?job=242780>

Downloaded On: Aug. 10, 2024 1:22pm

Posted Aug. 6, 2024, set to expire Nov. 29, 2024

Austin Community College is a public two-year institution that serves a multicultural population of approximately 41,000 credit students each Fall and Spring semester. We embrace our identity as a community college, as reflected in our mission statement. We promote student success and community development by providing affordable access, through traditional and distance learning modes, to higher education and workforce training, including appropriate applied baccalaureate degrees, in our service area.

As a community college committed to our mission, we seek to recruit and retain a workforce that:

- Values intellectual curiosity and innovative teaching
- Is attracted by the college's mission to promote equitable access to educational opportunities
- Cares about student success and collaborates on strategies to facilitate success for populations including; first generation college students, low-income students, and students from underserved communities.
- Focused on student academic achievement and postgraduate outcomes
- Welcomes difference and models respectful interaction with others
- Engages with the community both within and outside of ACC

### **Job Posting Title:**

Sous Chef for Eatery 73 Restaurant

### **Job Description Summary:**

Eatery 73 at ACC is seeking a Sous Chef to join our team!!! We are looking to open our teaching restaurant as well as assist in running our Grab & Go. The Sous Chef is responsible for the daily management of our BOH culinary team. They will supervise the production and execution of food on all stations, be responsible for leading and providing direction to kitchen personnel, ACC Culinary Students, as well as support the Executive Chef in all aspects of cost control, kitchen management, and new dish creation. We also require tenure in previous positions.

### **Job Description:**

We are looking for an excited and passionate leader to join our growing team with the following:

### **Skills/Requirements**

- 2+ years of proven work experience as a supervisor role in a kitchen.

## Sous Chef for Eatery 73 Restaurant Austin Community College

Direct Link: <https://www.AcademicKeys.com/r?job=242780>

Downloaded On: Aug. 10, 2024 1:22pm

Posted Aug. 6, 2024, set to expire Nov. 29, 2024

- Advanced Knife Handling
- Advanced knowledge of culinary techniques.
- Good organizational skills.
- Ability to produce a high volume of work promptly, which is accurate, complete, and of high quality
- Culinary Menu / Recipe Development/ Costing
- Event planning/ Execution
- Food Budgeting
- Food Cost Optimization
- Daily/Weekly/Monthly inventory and ordering
- Partner with chefs to regularly review and maintain recipe books
- Food Safety certification
- Travis County Food Handlers
- HAACP and food safety knowledge
- Auditing all kitchen areas and staff for compliance with health code
- Kitchen Management
- Perform regular line checks throughout the day to ensure the quality of all menu items
- Sourcing Ingredients
- Purveyor / Local Farmer Relationships
- Ability to teach and run all stations with precision and consistency
- Ensure BOH repair and maintenance needs are addressed
- Lead by example and maintain a positive work environment
- Servant Leadership
- Staff Education / Motivation
- Use tact and good judgment when dealing with challenges pertaining to Students, guests, vendors and employees, and respond with patience and courtesy
- Multitask calmly and effectively in a busy, stressful environment
- Genuine passion for cooking, restaurant hospitality, and learning new skills
- Use tact and good judgment when dealing with challenges pertaining to Students, guests, vendors and employees, and respond with patience and courtesy
- Multitask calmly and effectively in a busy, stressful environment
- Maintain an establish work schedule.
- Monitor and ensure the restaurant and the BOH teams' compliance with all College and restaurant policies and procedures as well as all legal and regulatory requirements (including but not limited to safety and sanitation regulations) and represent the restaurant and College in interactions with legal and regulatory authorities
- Other duties as assigned.



## Sous Chef for Eatery 73 Restaurant Austin Community College

Direct Link: <https://www.AcademicKeys.com/r?job=242780>

Downloaded On: Aug. 10, 2024 1:22pm

Posted Aug. 6, 2024, set to expire Nov. 29, 2024

### **Salary Range**

\$46,162 - \$57,702 (FY25: \$47,840 - \$59,000)

### **Number of Openings:**

1

### **Job Posting Close Date:**

August 19, 2024

### **Clery Act**

As required by the US Department of Education, employees are required to report violations under Title IX and, under the Jeanne Clery Disclosure of Campus Security Policy and Crime Statistics Act (Clery Act), select individuals are required to report crimes. If this position is identified as a Campus Security Authority (Clery Act), you will be notified, trained, and provided resources for reporting.

### **Disclaimer**

The above description is an overview of the job. It is not intended to be an all-inclusive list of duties and responsibilities of the job, nor is it an all-inclusive list of the skills and abilities required to do the job. Duties and responsibilities may change with business needs. ACC reserves the right to add, change, amend, or delete portions of this job description at any time, with or without notice. Employees may be required to perform other duties as requested, directed, or assigned. In addition, reasonable accommodations may be made by ACC at its discretion to enable individuals with disabilities to perform essential functions of the job.

**To apply, please visit:** [https://austincc.wd1.myworkdayjobs.com/en-US/External/job/Highland-Campus/Sous-Chef-for-Eatery-73-Restaurant\\_R-6382](https://austincc.wd1.myworkdayjobs.com/en-US/External/job/Highland-Campus/Sous-Chef-for-Eatery-73-Restaurant_R-6382)



## Sous Chef for Eatery 73 Restaurant Austin Community College

Direct Link: <https://www.AcademicKeys.com/r?job=242780>

Downloaded On: Aug. 10, 2024 1:22pm

Posted Aug. 6, 2024, set to expire Nov. 29, 2024

### **Contact Information**

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.

### **Contact**

Food Services  
Austin Community College

,