

We are currently accepting all applications for the part-time positions of **Home & Visiting Clubhouse Sous/Assistant Chefs**. A full job description, including functions and qualifications, is listed below. Interested **EXTERNAL** applicants should apply online via www.twinsbaseball.com/jobopportunities. **INTERNAL** applicants please apply via the ADP self-service portal. Please contact me with any questions or if you have any referrals. Thank you!

Home & Visiting Clubhouse Sous/Assistant Chef (2 Positions)

Under the direction of the Head Chef the Sous/Assistant Chef is responsible for the culinary activities of the home and visiting clubhouses such as menu design, food preparation, product purchasing and inventory, kitchen/dining room maintenance and cleanliness, and general utility work.

Essential Duties and Responsibilities:

- Perform the daily culinary operations of the Visiting Clubhouse
- Prepare and serve food in compliance with all sanitation, health and personal hygiene standards. Observe proper food preparation and handling techniques.
- Prepare menus and catering for players for all home games and workout days at Target Field
- Maintain nutritional menu with variety of options and healthy choices
- Understand and address any food allergies
- Complete food temperature checks before service
- Store food properly and safely, marking the date and item
- Report necessary equipment repair to maintenance department
- Ensure dining room and kitchen are clean and always meet health code standards

Qualifications, Skills and Abilities:

- High School diploma or equivalent
- 2-3 years of restaurant experience, including kitchen prep and cooking on a line
- Possess, or be willing to obtain, MN Dept. of Health CFM certification
- Available to work from March – October with irregular/extended hours, including days, nights, weekends and holidays.
- Valid driver's license and vehicle
- Ability to read, speak and comprehend English
- Ability to effectively follow recipes and directions, as well as, be neat & organized with attention to detail

- Possess excellent time management skills, including the ability to prioritize and multi task while working effectively individually and within a team structure
- Maintain excellent customer service skills and professional attitude at all times
- Provide and maintain respectful image including personal hygiene
- Ability to handle confidential matters and information with discretion and diplomacy

Physical Requirements:

- Ability to maintain an adequate level of physical fitness to complete job duties
- Ability to stand for long periods of time, bend down or stoop frequently
- Must be able to lift at least 75 pounds