



## Matthew 25 Chef

### Overview:

Matthew 25 seeks an individual who loves growing, sharing and teaching about delicious, healthy foods. Using the resources of Groundswell Cafe, the urban farm with an outdoor kitchen; event space and school gardens, Matthew 25 is working to grow a healthy food culture within economically marginalized neighborhoods.

The Matthew 25 Chef is responsible for the menu planning and daily preparation of delectable salads, sandwiches and soups made as much as possible from local, healthy ingredients at the Groundswell Cafe. Additionally, the chef will help at urban farm market nights with brick-oven pizzas and grilling as well as other food programs and events. The chef is responsible for setting a tone that is welcoming, uses everyone's gifts, and creates a place where food builds community.

### Essential Duties:

- Prep and cook high quality food to meet demands of the Cafe in a timely fashion, exceeding diners' expectations.
- Create menu items that are nutritionally sound, diverse and appetizing, featuring organically grown and seasonal produce from the Matthew 25 Urban Farm.
- Develop market night offerings using at the urban farm using the outdoor brick-oven and grill
- Teach food classes and develop food events
- Manage inventory control and processes to efficiently make meals.
- Participate in hiring and training of all kitchen staff and volunteers.
- Oversee and coordinate work of volunteers who are engaged in preparing and serving meals, ensuring adherence to recipes and quality standards.
- Operate all food services in compliance with established health and safety standards and regulations.
- Work with Groundswell Director to determine who negotiates with vendors and purchases supplies.

### Required Skills/Qualifications:

- Must be a self-starter and able to work with little supervision.
- Must be outgoing, working hard to build a network of relationships to support Matthew 25 and Groundswell Café.
- Ability to manage time and keep accurate track of details/data related to events.
- Disciplined about following and improving processes.

### Desired Skills/Qualifications:

- Experience in culinary arts field with at least three years of experience in leading a kitchen team.
- Knowledge and passion for local foods. Experience with vegetarian and vegan cooking.
- Desire to work with volunteers and knowledge of food justice.
- Seeking to change the world through food and community.

### Position Type/Expected Hours of Work

Full time salaried position with benefits(paid time off, 401K company match, health, dental and vision insurance). Competitive non-profit salary.

### About Matthew 25:

The Matthew 25 Chef will work within the context of our mission to *empower people to transform neighborhoods*. We envision a thriving, connected community where people are valued and talents are multiplied; where neighborhood families have access to safe, affordable housing and healthy food; and where youth are empowered through reading and the creative arts.

Apply for this position by sending a cover letter and resume to [info@hub25.org](mailto:info@hub25.org).