Chef

Description

Position Title: Chef at Salty Hook Sandwich Shop

As a chef at Salty Hook Sandwich Shop, you will play an essential role in crafting delicious, high-quality sandwiches that our customers love. You'll be responsible for preparing a variety of fresh ingredients, following recipes, and assembling sandwiches to perfection. Your ability to work quickly and efficiently while maintaining attention to detail is crucial in delivering a great customer experience.

Key Responsibilities:

- **Ingredient Preparation:** Prepare fresh, high-quality ingredients daily, ensuring they meet our standards for taste and presentation.
- **Sandwich Assembly:** Assemble sandwiches to order, balancing flavors and textures to create a satisfying meal for each customer.
- **Menu Creativity:** Assist in developing and testing new sandwich ideas, seasonal specials, and creative ways to enhance the menu.
- **Customer Service:** Interact with customers when necessary, ensuring they are satisfied with their orders and making adjustments when needed.
- **Kitchen Cleanliness:** Maintain a clean and organized kitchen, following health and safety regulations to ensure a safe working environment.
- **Team Collaboration:** Work closely with other kitchen staff, including prep cooks and servers, to ensure smooth service and timely food delivery.

Skills and Qualifications:

- Proven experience as a chef or cook, particularly in a fast-paced kitchen environment.
- Strong knowledge of sandwich ingredients, food preparation, and kitchen tools.
- Ability to multitask and work efficiently under pressure.
- Excellent communication skills and a positive, team-oriented attitude.
- A passion for food and creating great customer experiences.

Working as a chef at Salty Hook Sandwich Shop means being part of a close-knit team dedicated to delivering quality food in a fast-paced, customer-focused setting. If you're passionate about sandwiches and enjoy working in a dynamic environment, we would love to have you on board!

Responsibilities

Responsibilities of a Chef at The Salty Hook Sandwich Shop:

1. **Sandwich Preparation:** Prepare and assemble a wide variety of gourmet sandwiches according to The Salty Hook's recipes and customer preferences.
2. **Ingredient Management:** Ensure all ingredients, including meats, cheeses, vegetables, sauces, and breads, are fresh, stocked, and stored properly.
3. **Food Safety & Cleanliness:** Maintain strict food safety standards, ensuring all food items are handled, stored, and prepared according to safety regulations. Regularly sanitize work areas and kitchen equipment to prevent contamination.

Hiring organization
Salty Hook Sandwich Shop

Employment Type
Full-time, Part-time, Seasonal Position

Industry
Food Service

Job Location
9691 W Fort Island Trail, 34429, Crystal River, Florida, USA

Working Hours
5:30 AM EST to 2:30 PM EST

Base Salary
$ 12.50 plus tips - $ 14.00

Date posted
March 11, 2025

Education

1. **Education:** High school diploma, GED, or equivalent is preferred but not required.
2. College Degree Not required

4. **Food Safety Training:** Actively participate in ongoing food safety training during team meetings to stay updated on best practices and ensure compliance with health regulations.
5. **Customization & Special Requests:** Handle customer special requests and dietary preferences (e.g., gluten-free, vegetarian) with precision and care.
6. **Cooking & Grilling:** Operate kitchen equipment such as grills, toasters, and fryers to prepare components for sandwiches, ensuring even cooking and consistent quality.
7. **Quality Control:** Monitor the quality and taste of all items being served, ensuring they meet The Salty Hook's high standards of freshness and flavor.
8. **Teamwork:** Work closely with front-of-house staff, including servers and cashiers, to ensure timely service and an excellent customer experience.
9. **Inventory Control:** Assist with inventory checks, stock rotation, and ordering ingredients to maintain optimal kitchen supply levels.
10. **Kitchen Maintenance:** Maintain the kitchen's cleanliness by regularly cleaning workspaces, tools, and equipment, ensuring they are in proper working condition.
11. **Customer Interaction:** Engage with customers to ensure satisfaction, handle feedback, and create a friendly atmosphere within the shop.

Qualifications

Qualifications for Chef at The Salty Hook Sandwich Shop:

1. **Previous Culinary Experience:** Proven experience as a chef, cook, or in a similar kitchen role, preferably in a fast-paced environment such as a sandwich shop, deli, or casual dining restaurant.
2. **Food Safety Knowledge:** Strong understanding of food safety and sanitation practices, with the ability to follow and implement health and safety regulations in the kitchen.
3. **Culinary Skills:** Expertise in food preparation techniques, sandwich assembly, grilling, and cooking with attention to detail and consistency.
4. **Creativity & Innovation:** A passion for food and a creative approach to crafting unique sandwiches and menu items.
5. **Customer Service Skills:** Ability to interact with customers when necessary, ensuring a positive experience and handling special requests or concerns with professionalism.
6. **Team Player:** Strong interpersonal skills and the ability to work efficiently as part of a team, collaborating with front-of-house staff and other kitchen team members.
7. **Multitasking Ability:** Comfortable working in a high-pressure, fast-paced environment, with the ability to manage multiple orders and tasks simultaneously.
8. **Adaptability:** Willingness to learn and adapt to new techniques, menu items, and operational processes.
9. **Physical Stamina:** Ability to stand for long periods, lift heavy items, and work in a physically demanding kitchen environment.
10. **Organization Skills:** Strong organizational skills to manage kitchen inventory, prep work, and the cleanliness of the workspace.
11. **Food Safety Certifications:** A valid food handler's certificate or similar certification is preferred (or willingness to obtain one).
12. **Positive Attitude:** A friendly, professional demeanor with a focus on providing excellent customer service and maintaining a positive work environment.
13. **Leadership Potential:** Ability to take on leadership roles when needed, mentoring junior staff and assisting in training new team members.

Job Benefits

Job Benefits of Working at The Salty Hook Sandwich Shop:

1. **Competitive Pay:** We offer competitive hourly wages with opportunities for tips and bonuses based on performance.
2. **Employee Discounts:** Enjoy generous discounts on all menu items, so you can savor our delicious sandwiches whenever you work.
3. **Flexible Scheduling:** We provide flexible work hours, ideal for students or those with other commitments, allowing you to balance work and life.
4. **Career Growth Opportunities:** We believe in promoting from within! As part of our team, you'll have the opportunity to grow into leadership positions and develop your culinary skills.
5. **Team Environment:** Be part of a supportive and collaborative team where everyone works together to create a fun and friendly atmosphere.
6. **Employee Recognition:** We value our employees and regularly acknowledge outstanding performance through awards, bonuses, and public recognition.
7. **Training & Development:** Receive ongoing training to improve your culinary skills and food safety knowledge, as well as opportunities to learn about other aspects of restaurant management.
8. **Positive Work Culture:** Join a vibrant, energetic workplace where creativity and a passion for great food are celebrated.
9. **Earn Tips:** Employees participate in a tip pool, ensuring that all staff members share in the generosity of our customers. It's a great opportunity to work in a dynamic environment while earning additional income through tips.

Contacts

Contact Sheila Zimmer (owner) Sheila@saltyhooksandwichshop.com or Roland Robert (General Manager) Roland@saltyhooksandwichshop.com