

TOWER HILL

BOTANIC GARDEN

SOUS CHEF

Twigs Cafe is seeking a sous chef for small cafe showcasing local, seasonal produce, dairy, and meat. Typically, weekday lunches follow a basic soup, salad, sandwich model. At their weekends and weekly suppers they are striving for a more varied menu. The ideal candidate will have a demonstrated love for simple, seasonal food. Must have at least a basic knowledge of harvesting from a garden, as well as handling, storing, and getting the most out of vegetables and animals from local farms (Large animal butchering is not being done at this time). The cafe is very busy, so it's essential that the candidate be able to stay cool under pressure, and be able to work a line efficiently. The position also involves assisting in the training of apprentice chefs; an enthusiastic and friendly demeanor would be a definite plus. A sense of humor is preferred but not essential. Please email your resume and letter of interest to dbigelbach@towerhillbg.org. This is a year-round, full-time position with benefits. Personal transportation is required. Tower Hill welcomes diversity.