



## Metro Community Health Center

### **Mobile Chef**

**Metro Community Health Center extends great benefits to our eligible employees.**

**MCHC current benefits are:**

- MCHC pays 100% of the employee premium for UPMC Medical, United Concordia dental, STD, LTD and Life insurance
- VBA vision coverage is offered as voluntary coverage that paid for by the employee
- Medical and Dependent Care FSA and HRA
- 2 weeks of paid parental leave
- 20 days (4 weeks) of PTO for your 1st two years
- 12 paid holidays
- 401k with a 4% match

### **POSITION SUMMARY**

The Mobile Chef will oversee food truck operations, collaborating with the Executive Chef to create an innovative menu focusing on nutrition, including plant-based and vegan dishes.

### **ESSENTIAL FUNCTIONS**

- Oversee the daily operations and special events of the food truck program.
- Oversee the daily operations of the Community Kitchen as needed.
- Train all food truck staff and assigns roles based on experience and skills.
- Ensure the food truck operates in accordance with all health, safety and hygiene codes and standards.
- Maintain a cleaning schedule for all equipment on the food truck.
- Collaborate with the Executive Chef to create and modify the food truck's menu based on food trends, food costs, patron requests and availability.
- Submit food and supply orders to the Director in a timely manner.
- Accurately and efficiently process transactions using the POS system.
- Run POS reports daily to ensure accuracy and identify possible discrepancies.
- Collaborate with Guest Chefs to introduce specialty menus during their tenure.
- Communicate ideas and concerns to the Director in a timely manner.
- Perform other duties as assigned.

## **REQUIREMENTS**

### Skills/Abilities

- Ability to produce an excellent culinary experience for our patrons.
- Excellent verbal and written communication skills
- Excellent organizational skills and attention to detail.
- Excellent customer service skills.
- Provide a safe experience for individuals experiencing hunger, addiction and/or health concerns by treating them with dignity, empathy and respect.

### Education/Experience

- Culinary Arts Degree
- At least two years of culinary managerial experience required.
- Previous food truck operations preferred.
- ServSafe Manager certification.

### **PHYSICAL REQUIREMENTS:**

While performing the duties of this job, the employee is regularly required to sit; use hands to manipulate objects, tools or controls; reach with hands and arms; and talk and hear. The employee must frequently lift and/or move up to 25 pounds and occasionally lift and/or move up to 75 pounds. Specific vision abilities required by this job include close vision, distance vision, peripheral vision, depth perception and the ability to adjust focus. Noise level in the work environment is usually quiet.