

ASSISTANT CHEF

The Department

The Human Services Department (HSD) delivers and supports services by forging long-term community partnerships, engaging with and building the capacity of the community to do its own problem-solving, and leveraging financial and volunteer resources.

The Position

The HSD is looking for an Assistant Chef to join the crew at the City-operated Age Well Center at Lake Elizabeth. Under direction of the Chef/Food Services Manager, the Assistant Chef will participate in the preparation, cooking, serving and clean up of a diverse lunch menu for seniors as well as some catering engagements. The Assistant Chef may substitute for the Chef/Food Service Manager in the latter's absence.

Examples of Job Duties

- Participate in receiving and inventory of ordered food and kitchen supplies.
- Prepare raw ingredients for cooking and cook food.
- Clean food service equipment such as dishes, flatware, pots, pans, serving equipment, stoves, sinks and floors, and return food service equipment to correct location after use/cleaning.
- Participate in the set up, break down and serving of food in the serving line.
- Receive and respond to customer requests.
- Purchase food and supplies that are needed immediately from off-site locations.
- Coordinate and schedule the set-up and break down of classes & events.
- Develop and support additional meal programs, including, but not limited to fundraisers, catering events and cooking demonstrations and special events.
- The complete job description can be viewed [here](#).



City of Fremont is an innovative city in the heart of the Bay Area and Silicon Valley, known for clean technology, advanced manufacturing, low crime, excellent schools, quality parks and a diverse population of over 229,250 residents. As a significant economic force in the region, Fremont aims for innovation in municipal government led by City Council and City Manager.

Qualifications

Any combination of education and/or experience that has provided the knowledge, skills and abilities necessary for satisfactory job performance would be qualifying. A typical way to obtain the required knowledge, skills and abilities would be:

Experience

- Eighteen (18) months of experience in food preparation in a quantity food services facility. Course work in a culinary program and/or an accredited vocational institution which includes quantity food preparation, equipment sanitation, and safe work practices may be substituted for six months of the required experience.

Licenses/Certificates/Special Requirements

- This position requires the ability to travel independently within City limits, so possession of a valid California Class C Driver's License is required at time of appointment.
- A valid California Food Handler Certificate and negative Tuberculosis (TB) test is required prior to employment.

Ideal Candidate

An effective team player who is able to multi-task in a fast-paced work environment. The Assistant Chef will have knowledge of foods commonly used in quantity meal preparation, kitchen cleaning techniques, and be able to use knives, scissors and other kitchen cooking implements. The successful candidate must have the ability to prepare foods according to verbal and written instructions.

Annual Salary Range

\$58,355 - \$70,956

A summary of benefits can be viewed online:

[Benefits Summary](#)

The City of Fremont is an Equal Employment Opportunity Employer.

APPLY HERE!