Assistant Kitchen Manager / Full Time - Detroit

The Province of St. Joseph of the Capuchin Order

*Inspired by the gospel of Jesus and the example of Francis of Assisi, the Capuchin friars of the Province of St. Joseph, together with our partners in ministry, prayerfully build sister-brotherhood in the world. We attend simply and directly to the spiritual and other basic human needs, especially those of the poor and disenfranchised, promoting justice for all.*

The Province of St. Joseph of the Capuchin Order, is currently seeking an Afternoon Assistant Kitchen Manager at our Conner Kitchen who will supervise the Capuchin Soup Kitchen staff and oversee daily volunteers and community service workers.

**Responsibilities**:

* Will be doing prep work and serving meals
* Recording of meal count statistics at shifts end
* Observe safe food handling and storage procedures
* Be able to order inventory / stock
* Inspect, sort and determine proper use of donated foods
* Monitor cleanliness and safety of kitchen equipment
* Observe maintenance and inventory needs of kitchen and communicate it these needs to Kitchen Manager
* Knowledge of and ability to use kitchen equipment

Qualifications: The desired education and experience level for this position are Associate’s degree in culinary science or 3-4 years equivalent experience. Must also be Serv-Safe certified, or willing to obtain certification. Ability to use Windows based computers, as well as knowledge of Microsoft Word and Excel.

Resume deadline is October 3rd, 2014.

Please send letter of interest and resume to: [employment@thecapuchins.org](mailto:employment@thecapuchins.org) . Please include Assistant Kitchen Manager in the subject line.

Or mail to: Attention: Human Resources

Assistant Kitchen Manager

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