

## Keeter Center – Sous Chef

The Keeter Center at College of the Ozarks is currently hiring for the position of Sous Chef. A passion for food and extensive knowledge of kitchen operations including food preparation in a classical kitchen, catered events, controlling food cost, inventory management, ordering, staff supervision, training, student supervision, and health and safety leadership skills are necessary. Able to work with our campus team that produces products from our Dairy, Gardens, processing plant, etc. Candidates must have a minimum of 5 years' experience in a high-volume kitchen with a solid background in supervisory skills.

Other important qualities necessary for this position include:

- Hands-on management of meal services
- Ensuring a positive guest experience
- Engaging with and taking an active part in the professional development of student workers
- Working as a team
- Good communication skills
- Positive attitude

College of the Ozarks is a small (1500 students) liberal arts, work-study college with a commitment to Christian faith and service with employment benefits that include:

- Competitive salary
- 100% employer paid medical, dental, life and long-term disability insurance
- 403b retirement savings plan
- 2 weeks of paid vacation each year

Please submit applications/resumes' to Vicki Wrosch in the Business Office, College of the Ozarks, PO Box 17, Point Lookout, Missouri 65726 or e-mail [hr@cofo.edu](mailto:hr@cofo.edu).