



**Job Description:** Sous Chef

11:00 am-3:00 pm OR 3:00pm-closing 3-6 days/week

**Summary**

*Taste of Deishú* is a tribally-owned and managed restaurant and event space in Haines (Tlingit: Deishú), Alaska. We seek a Prep Cook for the summer 2025 Season (May-October). The sous chef will support both the Lunch chef and Dinner chef depending on need. The restaurant will feature staple menu items and weekly specials highlighting locally sourced ingredients and/or traditional Tlingit foods. The ideal candidate will have professional cooking experience, a love of locally sourced foods, is happy taking direction from others, and enjoys working on a team.

**Responsibilities**

- Helps Prep food for grab-and-go/lunch/dinner. This includes thawing frozen ingredients, washing produce, and preparing sauces
- Communicates daily prep needs with with chefs and bakers
- Pre-Serving Prep; helps get the kitchen and serving scene set before lunch or dinner starts
- Helps develop weekly menu specials featuring seasonally available ingredients
- Communicates needs with management and staff and helps maintain a supply inventory
- Supports Hostess/Barista/Chefs with tasks if needed during a busy service
- Helps garnish hot lunch and plate dessert during dinner
- Makes reasonable changes to the menu to accommodate dietary challenges
- Helps with general clean up and is responsible for cleaning up own work area
- Maintains a professional and positive work environment
- Adheres to relevant state, local and federal food sanitation codes and best practices

**Skills and Qualifications**

- Experience cooking professionally or at least *loves* making food
- Willingness to learn and potentially teach others skill gained through this position
- Effective working autonomously as well as part of a team
- Willingness to work flexible hours
- Comfortable standing on feet for up to eight hours and lifting 50+ pounds
- Has current Alaska Food Handlers Card and follows Alaska DEC rules and regulations regarding food safety

**Compensation**

- Part Time (24hrs/week); competitive wage

To apply, please visit the CIA office or visit [www.chilkoot-nsn.gov](http://www.chilkoot-nsn.gov) and email a completed application to [tasteofdeishu@chilkoot-nsn.gov](mailto:tasteofdeishu@chilkoot-nsn.gov)