



Elawa Farm Foundation

Sous Chef

Elawa Farm is a public-private partnership in Lake Forest, IL dedicated to the preservation and stewardship of a unique combination of natural settings, designed landscapes, and buildings of architectural & historic significance. Elawa Farm Foundation activates this historic campus through a sustainable farm, on-site market, commercial kitchen, and educational programming.

Elawa Farm Foundation is seeking a Sous Chef to assist the Resident Chef in the operations of the kitchen. The Sous Chef is responsible for producing healthy, seasonal, and locally sourced items for the weekly market on Fridays – Saturdays (May – October), Thanksgiving Market, and Holiday Market.

The Foundation is also seeking to expand the educational and public-facing aspects of the kitchen program to include farm dinners, catering, and classes. The Sous Chef will assist the Resident Chef in the planning and execution of these new programs.

Responsibilities

Assist the Resident Chef with the following responsibilities:

- Conceptualization and execution of food items for seasonal Garden Market, Thanksgiving Market, Holiday Market, and Take & Bake program.
- Execute savory menu items under guidance of Resident Chef and baked goods under guidance of Baker.
- Menu development and execution for farm dinners and catered events.
- Recipe standardization for food items, to be documented and saved in organizational files.
- Preservation and storage of seasonal produce from Elawa Farm and other local farms.
- Keeping inventory and ordering items on a weekly basis.
- Daily cleaning and organizing of the kitchen and storage areas.
- Participate in the culinary programs and events (e.g. cooking classes, farm dinners, catering), on an as-needed basis.

Qualifications

- 5 or more years of related experience (restaurant or professional catering) – Chef/Sous Chef position a plus.
- Availability to work a Tuesday – Saturday schedule, including early mornings on Fridays and Saturdays from May – October for market season. Flexibility to work long hours during kitchen production.
- Strong interest in seasonal farm-to-table, from scratch cooking.
- Must possess calm, patient, and clear communication skills when interacting with coworkers, kitchen staff, and volunteers.
- Positive customer service skills when communicating with market customers and guests.

- Sanitation and food safety knowledge.
- High level of organization, sense of responsibility, positive attitude, and punctuality are required.
- Creative, curious, and enthusiastic.

Desired:

- Culinary school degree or related education.

Physical Requirements:

- Employee to work primarily in kitchen setting.
- Requires the ability to lift up to 50 lbs. and participate physically in kitchen work.
- Ability to drive and access a vehicle for travel to and from Elawa Farm, and for supply errands.
- Requires the ability to use computers, phones, and other office equipment.
- Requires the ability to speak audibly and listen actively.

Status: This position is full-time, salaried, exempt, and at-will.

Equal Opportunity Statement: Elawa Farm Foundation does not discriminate in the selection of its staff on the basis of race, color, religion, gender, national origin, age, sexual orientation, disability, income, marital status, or any other dimension of identity.

Compensation: Salary is commensurate with experience and includes health insurance and paid time-off.

To apply: Please send a cover letter, resume, and 3 references to Chef Steve LoTempio at slotempio@elawafarm.org.