



Sous Chef (Capitol Hill)

OUR MISSION... To provide a clean, comfortable, and safe environment on Capitol Hill.

The Georgia Building Authority (GBA) is responsible for all services associated with the management of 36 buildings and various facilities located in the Capitol Hill Complex in Atlanta, Georgia, including the Georgia State Capitol building and the Governor's Mansion in northeast Atlanta.

Job Information
Job Type: Full-Time
Number of Vacancies: 1
Unit: Food Services
Hiring Salary: \$45,000.00 - \$48,000.00; salary commensurate with experience
Location: Atlanta, GA
Opens: July 24, 2024
Closes: August 21, 2024
Applicants who require accommodations for the application process should contact 404-463-5664 or e-mail hr-email@spo.ga.gov

TO APPLY:
Email **resume** in Microsoft Word or PDF format to: hr-email@spo.ga.gov with the following in the subject line of your email: [Sous Chef](#)



Our goal is to be a diverse workforce that is representative of the citizens we serve. GBA does not discriminate in employment on the basis of race, color, religion, sex, national origin, political affiliation, sexual orientation, marital status, disability, genetic information, age, retaliation, parental status, or military service. GBA is committed to providing access, equal opportunity, and reasonable accommodation for individuals with disabilities in employment. All employment is decided on the basis of qualifications, merit and business need.

Position Overview
GBA Overview: In addition to a competitive salary and career growth opportunities, the Georgia Building Authority (GBA) offers a generous benefits package, which includes employee retirement plan (including a 401(k) plan with up to 9% employer matching); paid holidays annually; vacation and sick leave; health, dental, vision, legal, disability, accidental death and dismemberment insurance, healthcare, and childcare flexible spending accounts.
Job Summary: Under general supervision, the Sous Chef performs a variety of tasks in the daily operation of food service. The Sous Chef also performs other job-related duties as assigned.
Minimum Qualifications: High school diploma or GED AND three (3) years of supervisory experience in a food service operation at the level of a shift supervisor; OR One (1) year of experience at the lower level Food Svc Spec 3 (FFT012) or position equivalent.
Preferred Qualifications (Agency Specific): Serv Safe Certified and Two (2) year degree/certification from a culinary arts school or institute with specialization in culinary management
Competencies: Knowledge of safe food handling processes. Considerable knowledge of practices and procedures in a food service operation. Considerable ability in managing a number of workers engaged in diversified tasks related to a food service section. Working knowledge of food cost and labor cost controls. Experience with dealing with the public and following oral/written instructions. Ability to organize workload efficiently in order to accommodate last minute schedule changes. Experience performing all major functions in a food service operation.
..... The selected applicant must be authorized to work in the United States and must successfully pass a pre-employment criminal background check, motor vehicle records check and drug screen.
Due to the large volume of resumes received by this office, we are unable to provide information on your resume status over the telephone. Notifications will only be sent to applicants who are selected to interview.
Please visit our website at www.gba.ga.gov for additional GBA career opportunities.