



CAREER PATHWAY

Soulcialize

FIND OPENINGS: <https://www.soulcializecatering.com/>

Business Description

Soulcialize Catering takes pride in offering southern style soul food and bringing people together with every bite. With values of loyalty and integrity, Soulcialize aims to serve it's community ethically, environmentally and "soulcially".

Knowledge, Skills, and Abilities Needed

- *Familiarity with food safety regulations and sanitation standards*
- *Awareness of ethical and environmentally sustainable food practice*

Connect with us on Social Media!



<https://www.facebook.com/people/Namaste-Restaurant/100063587350696/#>



https://www.linkedin.com/in/corey-woods-732b33131?utm_source=share&utm_campaign=share_via&utm_content=profile&utm_medium=ios_app



https://www.instagram.com/soulcializecatering/?igsh=cXhtbzI5YXQ4cmI2&utm_source=qr#





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KITCHEN MANAGER

Kitchen Manager, or Restaurant Manager, is in charge of coordinating and supervising a restaurant's kitchen staff according to food safety standards. Their duties include hiring, training and scheduling Cooks, performing quality control on food leaving the kitchen and ordering inventory to keep up with demand.



HEAD COOK

Supervise and coordinate activities of cooks and other food preparation workers. Develop recipes and determine how to present dishes. Plan menus and ensure the quality of meals. Inspect supplies, equipment, and work areas for cleanliness and functionality.



PREP COOK

Prep Cook responsible for washing, chopping, and preparing all necessary ingredients for cooking, including vegetables, meat, and other food items, ensuring they are ready for the line cooks to create dishes; .

