



Culinary Innovator/Executive Chef

Job Summary:

Are you a culinary innovator who is interested in taking your talents to a growing mission-driven organization that operates food related social enterprises? The Culinary Innovator is responsible for all kitchen and culinary enterprise operations. This person will provide oversight for all culinary training as part of our program serving high risk young adults (ages 17-25). He/she will manage the growth of UTECH's culinary operations as part of our social enterprises (including a full-service onsite cafe, external/internal catering and event management). Duties include, staffing, inventory management, and menu and recipe development. The Chef will serve as a liaison between enterprise operations and nonprofit programming.

Responsibilities:

- Hiring, management, and continuous training of staff.
- Develop profitable and appropriate menus and recipes
- Create and maintain a culture of food safety and sanitation
- Assist in development and maintenance of ordering and inventory systems
- Maintain supplier relationships
- Facilitate successful execution of all catering jobs
- Maintain the highest standards regarding quality of all kitchen products and materials.

Physical Demands:

- Work standing for extended periods
- Some bending, stooping, and/or squatting
- Possible exposure to different temperatures and humidity levels
- Exposure to food allergens (peanuts, tree nuts, soy, fish, shellfish, wheat, eggs, milk)
- Ability to lift, carry, push, or pull weights of up to 60 pounds

Knowledge, Skills, & Abilities:

- Culinary degree preferred
- Outstanding customer service skills
- Excellent written and verbal communicator

- Extensive experience in catering and casual restaurant service
- Menu and recipe development expertise
- Youth Work/Nonprofit experience preferred, but not required
- Able to work a flexible schedule based on the needs of the business, including nights, weekends and holidays as required

To apply: All candidates should email resumes and a thoughtful cover letter with “Culinary Innovator/Executive Chef” in the subject line to ckelly@utecinc.org. Please indicate where you first learned about this job opportunity. Applications will be reviewed on an ongoing basis. Please no phone calls or email regarding this position. No application will be considered if there is not a cover letter attached.

Salary/Benefits: Salary commensurate with experience. Benefits include retirement 401K plan, health and dental (50-85% subsidized), 3 weeks paid vacation, holiday and paid sick/personal time.

BACKGROUND ON UTEC, INC.: UTEC’s promise is to ignite and nurture the ambition of our most disengaged youth to trade violence and poverty for social and economic success. UTEC’s outcomes-focused model begins with intensive street outreach, reaching proven high-risk youth “where they’re at.” UTEC engages youth in workforce development and educational programs and provides intensive case management. Social justice and civic engagement are embedded in all programming. This position is located on site in Lowell, Massachusetts. For more info, please visit www.utecinc.org