

# FOOD SERVICE TEAM CAREER PATH

## BACK OF HOUSE

### CHEF MANAGER IN TRAINING

Learns to be a future Chef Manager in a comprehensive multi-month training program.

### SOUS CHEF/ EXECUTIVE SOUS CHEF/ TRAVELING SOUS CHEF

(varies by location)

Directs food preparation, assists with menu planning, inventory, and food/supply orders.



### HOT COOK

Prepares hot meals according to the menu using various ingredients, cooking techniques, and recipes.



### COLD COOK

Stocks the line with cold items needed and prepares cold food orders.

### DISHWASHER

Maintains a clean kitchen, properly washes and sorts dishes, and prepares food as needed.

## FRONT OF HOUSE

### DINING ROOM MANAGER

(varies by location)

Direct manager of all dining room operations and staff, including hiring, training, and scheduling.

### DINING ROOM COORDINATOR

(varies by location)

Direct supervisor of all dining room operations and staff, including hiring, training, and scheduling.

### DINING ROOM CAPTAIN OR LEAD SERVER

(varies by location)

Food Server tasks + additional administrative duties.



### FOOD SERVER

Greets and services residents and guests in Josephine's Kitchen.

BELMONT *Village*  
SENIOR LIVING

Please speak with your  
Chef Manager or HR Team  
to learn more!