

The Keeter Center – Lead Sous Chef

The Keeter Center at College of the Ozarks is seeking a skilled and passionate Lead Sous Chef to join our culinary team. This position plays a key role in daily kitchen operations and supports our mission of excellence in hospitality, education, and service.

The ideal candidate will have extensive experience in classical kitchen preparation and high-volume food service, along with strong leadership and organizational skills. This role works closely with our campus partners to incorporate products from our dairy, gardens, and on-campus processing facilities.

Key Responsibilities:

- Hands-on management of daily meal services and catered events
- Supervision, training, and professional development of staff and student workers
- Menu preparation and execution in a classical kitchen environment
- Inventory management, ordering, and food cost control
- Ensuring food safety, sanitation, and health standards are met
- Delivering an exceptional guest experience
- Collaborating effectively as part of a team

Qualifications:

- Minimum of 5 years of experience in a high-volume kitchen
- Strong background in kitchen supervision and leadership
- Excellent communication skills
- Positive attitude and commitment to teamwork
- Ability to mentor and engage student employees

About College of the Ozarks:

College of the Ozarks is a small, Christian liberal arts college with approximately 1,500 students and a strong commitment to faith, service, and work-study education.

Benefits Include:

- Competitive salary
- 100% employer-paid medical, dental, life, and long-term disability insurance
- 403(b) retirement savings plan
- Two weeks of paid vacation annually

How to Apply:

Please submit applications and resumes to:

Vicki Wrosch, Business Office

College of the Ozarks

P.O. Box 17

Point Lookout, MO 65726

Or via email: hr@cofo.edu

