

**2025 Sioux Falls Canaries- Seasonal Food and Beverage**

**Executive Chef**



Thank you for your interest in joining our team for the 2025 season. We are now accepting applications for our seasonal food & beverage positions at the stadium and positions will remain open until filled.

As an MLB partner league team in the American Association, we embody the thrill of America's favorite pastime with every game and event. For over 30 years the Sioux Falls Canaries have been bringing a one-of-a-kind experience to families and baseball enthusiasts in the area.

We hope you will consider joining our dynamic team and experience the excitement of working for a professional sports organization dedicated to bringing joy and entertainment to our fans. Discover the thrill of being part of the Canaries family today.

This position will start with training prior to the regular season that begins on May 13, 2025, on an agreed upon set of dates and times. The season will consist of 50 regular season games and possible playoff games into mid-September. In addition, we will host a two-day festival in June and other various non-baseball events throughout the summer. The QR code below will take you to our home game schedule with game times:



**To apply for this F&B position:**

Send an email with your resume to [sales@sfcarnaries.com](mailto:sales@sfcarnaries.com) and include your name and position you are applying for in the *Subject Line* (for example: Cagey Bird-Executive Chef). You can also apply by either mailing or dropping off your resume at 1001 N. West Avenue, Sioux Falls, SD 57104.

***This position is for those 21+, and all hires are subject to the candidate passing a criminal background check.***

## **Executive Chef- 21+**

*Pay:* \$22/hour

*Hours:* Sporadic schedule, including evenings, holidays, and weekends, each contributing to the excitement of baseball season. Shift assumption of approx. 10 hours.

*Perks:* This role offers a unique opportunity to showcase your leadership and communication skills in the kitchen at the stadium and contribute to the vibrant energy of our games and events.

*Job Description:* This role is responsible for the overall success of the kitchen or food service for games and events at the stadium. This leadership role will help in the design and implementation of the stadium menu, understand and utilize a variety of equipment and service standards, prep, assemble and delegate food preparation tasks, follow and enforce health and safety protocols and practice and ensure ServSafe principles are followed.

*Qualifications:* Candidates must have prior leadership experience in a fast-paced environment and demonstrate strong organizational skills, attention to detail, and excellent communication abilities. In addition, this person must be ServSafe certified, work well under pressure and timelines, and have the ability to work well in a team driven environment. If you're passionate about customer service and thrive in a team-oriented atmosphere, we invite you to apply for this exciting opportunity.