

Contributes to a positive, healthy and safe work environment.

Accepts change in a positive manner.

Functions under intense time pressure.

Performs any other relative, relevant duties as assigned.

EQUIPMENT USED:

Various hot and cold food preparation equipment.

QUALIFICATION REQUIREMENTS: To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required.

EDUCATION and/or EXPERIENCE: Minimum of 2 years experience in a production kitchen with 1 year minimum food preparation experience.

LANGUAGE SKILLS: Good communication skills.
Must speak, read and write English.
Must be able to follow oral and written instructions.

MATHEMATICAL SKILLS: Basic mathematical skills required to follow recipes.

REASONING ABILITY: Must be able to understand and comply with sanitation and safe food handling standards.

OTHER SKILLS and ABILITIES: Basic cooking skills and creative food presentation skills required.
Utilizes time productively.
May require a valid drivers license.
Possesses excellent interpersonal skills.
Ability to think quickly and act appropriately in emergency situations.

PHYSICAL DEMANDS: Job is moderately demanding. Requires standing, walking, talking, listening, grasping, reaching, tasting, smelling, and lifting up to 50 lbs.

WORK ENVIRONMENT: Busy production kitchen. Moderate noise levels. Exposure to hot and cold temperatures.

NUMBER OF PEOPLE SUPERVISED (Under regular control): None