California State University, Fresno Foundation

INTERNAL RECRUITMENT ONLY

ASSISTANT LEAD COOK – UNIVERSITY DINING SERVICES

JOB ANNOUNCEMENT #22-369

POSITION	Two full-time benefited positions for University Dining Services under the California State
SUMMARY:	University, Fresno Foundation. Under the general direction of the Chef de Cuisine and the Lead
	Cook, the Assistant Lead Cook prepares food for the University Dining Hall and University Catering,
	and provides leadership and supervision in the kitchen.
ESSENTIAL JOB	Under the direction of the Chef de Cuisine and the Lead Cook, the Assistant Lead Cook will be
FUNCTIONS:	responsible for the following operations. Typical duties include, but are not limited to:
	Daily preparation of food according to the recipes and quality standards set by University
	Dining Services; reports to the Chef/Lead Cook for the daily work assignment; follows
	instructions given by the manager.
	Ensures that safe and sanitary food handling procedures are used in their own work as well
	as the work of those directing. Provides training and retraining to part-time staff on correct
	safety measures and procedures.
	Responds promptly to customer needs; responds to requests for service and assistance;
	able to deal with frequent changes, delays, or unexpected events.
	Operates all food service equipment safely; instructs other associates on equipment safety.
	Follows instructions, responds to management direction; maintains a positive attitude and
	good work habits; including proper attendance established by the Chef de Cuisine.
	Follows cleaning schedules as set by the management; during shutdowns, will be required to clean and help direct associates in cleaning the facility.
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	In the absence of the Chef de Cuisine/Lead Cook, the Assistant Lead Cook will be required to supprise part time and student ampleyees.
	to supervise part-time and student employees.
	 Maintains proper food temperatures and provides assistance to the serving lines during the peak periods.
	 Ensures food is prepared on time for all meal periods; utilizes run outs in a cost-effective
	manner ensuring quality throughout.
	 Perform other duties as assigned by manager and able to offer assistance to other areas.
QUALIFICATIONS	To perform this job successfully, an individual must be able to perform each essential duty
& EXPERIENCE:	satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or
	ability required. Reasonable accommodations may be made to enable individuals with disabilities
	to perform the essential functions.
	High school diploma or general education degree (GED) required
	At least one (1) year experience in a commercial kitchen, or equivalent combination of
	education and experience
	ServSafe Certification Required, or willingness/ability to attain upon hiring
	 Must possess a valid driver's license as driving may be a requirement of the position
	 Must have knowledge of basic health and safety codes and sanitation requirements
	Skill in food preparation for a full range of hot and cold foods
	Possess strong organizational and analytical skills
	Quick learner with problem solving ability
	Proficient in both oral and verbal communication
	Strong interpersonal skills with the ability to multi-task in a fast-paced environment
	Ability to establish and maintain cooperative working relationships with a diverse
	population

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SALARY/BENEFITS:	\$16.00 - \$16.48 per hour. Benefits include health, dental, vision, 401K and life insurance, vacation, sick, and holiday pay.
DEADLINE:	Application review begins September 9, 2022; Open until filled.
TO APPLY:	Please visit the Auxiliary Human Resources page at http://www.auxiliary.com/auxhr/jobs.html
	for job announcement and application. Applications may be mailed, emailed, faxed or delivered
	in person to:
	California State University, Fresno
	Auxiliary Human Resources
	2771 E. Shaw Avenue
	Fresno, CA 93710 Fax: (559) 278-0988
	Application & resume may be e-mailed to: HRAUX@LISTSERV.csufresno.edu

RESUMES WILL NOT BE ACCEPTED WITHOUT A COMPLETED APPLICATION

California State University, Fresno is a smoke free campus. For more information, please click http://fresnostate.edu/adminserv/smokefree/index.html
Employment for this position is by the California State University, Fresno Foundation. This is not a State of California position.

AN AFFIRMATIVE ACTION/EQUAL OPPORTUNITY/ADA EMPLOYER

California State University, Fresno Auxiliary Services is proud to be part of the Fresno State community. As part of the campus community, Auxiliary Services follows the CSU policy that requires all faculty, staff and students who are accessing campus facilities at any university location to be immunized (fully vaccinated) against the virus that causes COVID-19. The policy does allow for medical or religious exemption from the immunization requirement. Auxiliary Services requires all of its employees to be fully vaccinated against COVID-19 or present a medical or religious exemption and any appropriate backup documentation. Fully vaccinated is defined as having received the dose at least 14 days prior to being on boarded, if selected. Current and new employees are required to adhere to this policy by September 30, 2021 and remain in adherence after that date.