# BUCKET COOK

## JOB ANNOUNCEMENT #21-178

**POSITION SUMMARY:** Part-time, non-benefited position for the California State University, Fresno Association – Dining Services. This position will work a flexible schedule, which may include weekends and/or evenings.

**ESSENTIAL JOB FUNCTIONS:**
- Typical duties include, but are not limited to:
  - Daily preparation of food and menu items in accordance with recipes and quality standards set forth by University Dining Services.
  - Adheres to proper food handling, sanitation, and safety procedures; ensures proper temperatures and maintains appropriate storage, dating, labeling, and rotation of all food items.
  - Ensures all meal schedules are kept and all products are prepared and placed on the line at the appropriate times.
  - Utilizes leftovers in a cost-effective manner ensuring quality throughout.
  - Ensures smooth operation of services during shift.
  - Responds to customer needs; ability to deal with frequent changes, delays, and unexpected events.
  - Assists with receipt of product deliveries from vendors.
  - Maintains cleanliness and sanitation of equipment, food storage, and work areas.
  - Completes cleaning and sanitation duties according to daily and weekly schedules.
  - Maintains a professional appearance according to uniform standards.
  - Exhibits outstanding attendance and punctuality and takes corrective action to prevent recurring absences.
  - Develops a positive working relationship with department and organization staff.
  - Performs other related job duties as required or assigned.

**POSITION 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. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.
- High School diploma or equivalent required.
- Six (6) months related experience in a kitchen or restaurant setting.
- Ability to lift, push, pull and/or carry up to 50 pounds.
- Ability to stand for long periods of time.
- Ability to operate standard foodservice equipment safely and effectively.
- Ability to coordinate tasks to meet production deadlines, work rapidly and efficiently during rush periods.
- Readily adjusts schedule, tasks, and priorities when necessary, to meet business needs.
- Ability to read, understand, and follow written and verbal instructions.
- Ability to add, subtract, multiply and divide; basic skill in using a computer.
- Ability to establish and maintain cooperative working relationships with a diverse population.
- Current California Food Handlers card or willingness/ability to attain upon hiring.

**COMPENSATION:** $14.00 - $14.50 per hour, depending on experience.

**DEADLINE:** Application review begins immediately; open until filled.

**TO APPLY:** Please visit the Auxiliary Human Resources page at [http://www.auxiliary.com/auxhr/jobs.html](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 Ave. (there is no suite number)
Fresno, CA 93710
Fax: (559) 278-0988

E-mail completed application & resume to: HRAUX@LISTSERV.csufresno.edu

**RESUMES WILL NOT BE ACCEPTED WITHOUT A COMPLETED APPLICATION**

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