## California State University, Fresno Association, Inc.

## BUCKET COOK JOB ANNOUNCEMENT #21-178

POSITION	Part-time, non-benefited position for the California State University, Fresno Association – Dining Services.
SUMMARY:	This position will work a flexible schedule, which may include weekends and/or evenings
ESSENTIAL JOB	Typical duties include, but are not limited to:
FUNCTIONS:	Daily preparation of food and menu items in accordance with recipes and quality standards set forth
	by University Dining Services
	<ul> <li>Adheres to proper food handling, sanitation, and safety procedures; ensures proper temperatures</li> </ul>
	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
	<ul> <li>Utilizes leftovers in a cost-effective manner ensuring quality throughout</li> </ul>
	<ul> <li>Ensures smooth operation of services during shift</li> </ul>
	<ul> <li>Responds to customer needs; ability to deal with frequent changes, delays, and unexpected events</li> </ul>
	Assists with receipt of product deliveries from vendors
	<ul> <li>Maintains cleanliness and sanitation of equipment, food storage, and work areas</li> </ul>
	<ul> <li>Completes cleaning and sanitation duties according to daily and weekly schedules</li> </ul>
	<ul> <li>Maintains a professional appearance according to uniform standards</li> </ul>
	Exhibits outstanding attendance and punctuality and takes corrective action to prevent recurring
	absences
	Develops a positive working relationship with department and organization staff      Develops a positive working relationship with department and organization staff
DOCITION	Performs other related job duties as required or assigned  The performs this is because of the project in the performs and assembled to a stiff out on the performs and the performance of the
POSITION	To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The
REQUIREMENTS:	requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable
	<ul> <li>accommodations may be made to enable individuals with disabilities to perform the essential functions.</li> <li>High School diploma or equivalent required</li> </ul>
	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 <a href="http://www.auxiliary.com/auxhr/jobs.html">http://www.auxiliary.com/auxhr/jobs.html</a> 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: <a href="https://example.com/html/HRAUX@LISTSERV.csufresno.edu">HRAUX@LISTSERV.csufresno.edu</a>

## RESUMES WILL NOT BE ACCEPTED WITHOUT A COMPLETED APPLICATION