California State University, Fresno Association, Inc.

BUCKET COOK

JOB ANNOUNCEMENT #25-770

POSITION	Part-time, non-benefited position for the California State University, Fresno Association – Dining
SUMMARY:	Services. 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
	 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:	\$17.00 per hour
DEADLINE:	Application review begins immediately; open until filled
TO APPLY:	Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job announcement and application.
	E-mail completed application & resume to: auxiliary-hr@mail.fresnostate.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 Association, Inc. This is not a State of California position.

AN AFFIRMATIVE ACTION/EQUAL OPPORTUNITY/ADA EMPLOYER