

California State University, Fresno Association, Inc.

CATERING COOK

JOB ANNOUNCEMENT #25-720

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:	<p>Typical duties include, but are not limited to:</p> <ul style="list-style-type: none"> • 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:	<p><i>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.</i></p> <ul style="list-style-type: none"> • 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 work in a fast-paced environment and perform high-quality work under pressure • 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:	<p>Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job announcement and application.</p> <p>E-mail completed application & resume to: auxiliary-hr@mail.fresnostate.edu</p>

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.

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