

California State University, Fresno Association, Inc.

UNIVERSITY DINING HALL COOK

JOB ANNOUNCEMENT #26-783

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: <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:	<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> <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:	\$17.40 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