California State University, Fresno Association, Inc.

UNIVERSITY DINING HALL COOK JOB ANNOUNCEMENT #24-575

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 To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The	POSITION	Part-time, non-benefited position for the California State University, Fresno Association - Dining
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 of equipment, food storage, and work areas Completes cleaning and sanitation duties according to daily and weekly schedules Maintains a professional appearance according to daily and weekly schedules 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: Tope form this job successfully, an individual must be oble 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 stand for long periods of time Ability to stand for long periods of time Ability to oread, understand, and follow written and verbal instructions Ability to cread, understand, and follow written and verbal instructions Ability to read, understand, and follow written and verbal instruct	SUMMARY:	Services. This position will work a flexible schedule, which may include weekends and/or evenings
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 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 iff, push, pull and/or carry up to 50 pounds Ability to 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 ostal for long periods of time Ability to to establish and maintain cooperative working relationships with a diverse population current California Food Handlers card or willingness/ability to attain upon hiring	ESSENTIAL JOB	Typical duties include, but are not limited to:
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 of equipment, food storage, and work areas Completes cleaning and sanitation duties 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. 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 read, understand, and follow written and verbal instructions Ability to read, understand, and follow written and verbal instructions Ability to establish and maintain cooperative working relationships with a diverse population COMPENSATION: COMPENSATION: S16.50 per hour DEADLINE: Application review begins immediately; open until filled Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job	FUNCTIONS:	 Daily preparation of food and menu items in accordance with recipes and quality standards set forth by University Dining Services
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 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 stand for long periods of time Ability to operate standard foodservice equipment safely and effectively Ability to operate standard foodservice equipment safely and effectively Ability to odor, understand, and follow written and verbal instructions Readily adjusts schedule, tasks, and priorities when necessary, to meet business needs Ability to add, subtract, multiply and divide; basic skill in using a computer Ability to oadd, 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: Application review begins immediately; open until filled Please visit the Auxiliary Human Resources page at https://auxiliary.fresnost		temperatures and maintains appropriate storage, dating, labeling, and rotation of all food items
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 of equipment, food storage, and work areas 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 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 obility 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 stand for long periods of time Ability to stand for long periods of time Ability to coordinate atsats 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 add, subtract, multiply and dividey basic skill in using a computer Ability to work in a fast-paced environment and perform high-quality work under pressure 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 COMPENSATION: Septimental cooperative working relationships with a diverse population Compensation: Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job		appropriate times
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 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 operate standard foodservice equipment safely and effectively 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 odd, subtract, multiply and divide; basic skill in using a computer Ability to osad, 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: PEADLINE: Application review begins immediately; open u		
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 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 operate standard foodservice equipment safely and effectively Ability to operate standard foodservice equipment safely and effectively Ability to operate standard foodservice equipment safely and effectively 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 owrk in a fast-paced environment and perform high-quality work under pressure Ability to ostablish and maintain cooperative working relationships with a diverse population COMPENSATION: S16.50 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		· ·
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 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 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 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: DEADLINE: Application review begins immediately; open until filled Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job		
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 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 operate standard foodservice equipment safely and effectively 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 Compensation: St6.50 per hour DEADLINE: Application review begins immediately; open until filled Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job		Assists with receipt of product deliveries from vendors
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 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 Ifit, push, pull and/or carry up to 50 pounds Ability to stand for long periods of time 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 read, understand, and follow written and verbal instructions Ability to owork 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: 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		Maintains cleanliness and sanitation of equipment, food storage, and work areas
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 ostand 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 odd, subtract, multiply and divide; basic skill in using a computer Ability to ostablish and maintain cooperative working relationships with a diverse population COMPENSATION: S16.50 per hour DEADLINE: Application review begins immediately; open until filled Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job		
recurring absences Develops a positive working relationship with department and organization staff Performs other related job duties as required or assigned 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 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: \$16.50 per hour DEADLINE: Application review begins immediately; open until filled Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job		, , , , , , , , , , , , , , , , , , , ,
Develops a positive working relationship with department and organization staff Performs other related job duties as required or assigned 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 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: \$16.50 per hour DEADLINE: Application review begins immediately; open until filled Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job		, , , ,
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 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: Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job		
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 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: Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job		
REQUIREMENTS: 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 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: \$16.50 per hour DEADLINE: Application review begins immediately; open until filled Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job	POSITION	, , -
 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: \$16.50 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 		requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable
 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: \$16.50 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 		
 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: \$16.50 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		Six (6) months related experience in a kitchen or restaurant setting
 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: \$16.50 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		
 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: \$16.50 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 		
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: \$16.50 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		, , , , , , , , , , , , , , , , , , , ,
 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: \$16.50 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 		rush periods
 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: \$16.50 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 		
 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: \$16.50 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 		· ·
 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: \$16.50 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 		, , , , , , , , , , , , , , , , , , , ,
 Current California Food Handlers card or willingness/ability to attain upon hiring COMPENSATION: \$16.50 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 		, , , , , , , , , , , , , , , , , , , ,
COMPENSATION: \$16.50 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		
TO APPLY: Please visit the Auxiliary Human Resources page at https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job	COMPENSATION:	
https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job	DEADLINE:	Application review begins immediately; open until filled
https://auxiliary.fresnostate.edu/association/hr/employment-opportunities.html for job	TO APPLY:	Please visit the Auxiliary Human Resources page at
		, , ,
		announcement and application.
E-mail completed application & resume to: HRAUX@LISTSERV.csufresno.edu">HRAUX@LISTSERV.csufresno.edu		E-mail completed application & resume to: <u>HRAUX@LISTSERV.csufresno.edu</u>

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