

# FORK IN THE ROAD

c a t e r i n g

## COOK

Pay Range: \$18-22/hour

(1) Full Time Position Available, (1) Part Time Position Available

## OVERVIEW OF POSITION

Responsible for safely and correctly preparing ingredients as directed by sous chef or executive chef.

## QUALIFIED APPLICANTS SHOULD:

- Be able to produce consistent food items from our pre-prepared recipes and follow culinary instruction given from the executive chef and/or kitchen manager
- Have kitchen prep and line experience
- Have an understanding of food safety practices & safe food storage
- Maintain the highest degree of sanitation and cleanliness in work station
- Be prepared to clean storage areas, walk-in refrigerators, sinks, floors, etc. as directed by executive chef and/or kitchen manager
- Maintain a high level of personal hygiene
- Be able to stay on task and work calmly under pressure
- Understand that some flexibility with schedule will be necessary
- Expect to have consistent weekend availability and possible onsite responsibilities
- Be willing to clean, organize, wash dishes, etc (especially on Mondays) to reset kitchen after weekend events
- Be able to be on feet standing/walking for long periods of time
- Be able to regularly lift/move up to 25 lbs and occasionally lift/move up to 100 lbs
- Obtain a California Food Handler's certificate within 30 days of hire date
- Have reliable transportation and a clean driving record
- Have a minimum of 1-2 years related experience or training

## EXPECTED SCHEDULE:

- FULL TIME: Tuesdays - Saturdays, 8 hour shifts
- PART TIME: Thursdays - Sundays OR Fridays - Mondays, 6-8 hour shifts

*This is a generic structure. This is not guaranteed and will occasionally be shifted to fit event demand.*

*The month of December is always more demanding with hours for the entire staff. January & February are always less demanding with hours for the entire staff. Staff are expected to adjust & budget accordingly.*