

POSITION TITLE	Server/Prep Cook
REPORTS TO	Head Chef
WORK LOCATION	Sitka Fine Arts Campus
FLSA STATUS	Non-Exempt
EMPLOYMENT CATEGORY	Full-time seasonal

SUMMARY

Sitka Fine Arts Camp's (SFAC's) server/prep cook is responsible for assisting the head chef and cooks with food preparation and serving food to the campers and participants in the campus Dining Hall. The server/prep cook must comply with all applicable sanitation, health and personal hygiene standards and following established food production programs and procedures. The cook is responsible for appropriate use of facility supplies and equipment to minimize loss, waste and fraud.

ESSENTIAL DUTIES

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. Assists head chef and cook in preparing food using established production procedures and systems.
2. Complies with established sanitation standards, personal hygiene and health standards. Observes proper food preparation and handling techniques.
3. Stores food properly and safely, marking the date and item.
4. Monitor and re-stock Dining Hall salad bar, cereal bar, and beverage bar as necessary.
5. Reports necessary equipment repair and maintenance to supervisor.
6. Correctly prepares all food served following standard recipes and special diet orders.
7. Apportions food for serving.
8. Keeps work area neat and clean at all times; cleans and maintains equipment used in food preparation.

MINIMUM QUALIFICATIONS

- One year of progressive experience in high-volume food production or catering, or an equivalent combination of relevant education and/or experience preferred
- Food handler card.

REQUIRED COMPETENCIES

- Hardworking and efficient with an emphasis on speed and accuracy.
- Customer focus.
- Thoroughness.
- Communication Proficiency.
- Presentation Skills.
- Ability to use and train others in the safe and efficient use of standard kitchen tools and equipment.

WORK ENVIRONMENT AND PHYSICAL REQUIREMENTS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The work environment can be loud and busy. There are many kitchen hazards such as hot surfaces and liquids, sharp knives, and slippery floors. The employee is required to stand for long periods as well as

walk, bend and stoop. The position requires working taste buds, ability to smell, feel with fingers and visually inspect, including close and distance vision. The position requires ability to use arms, hands and manipulate fingers to reach, stir, measure, pour, cut, chop, dice, decorate, etc.

DISCLAIMER

The above is not intended to list all possible essential functions or requirements as they are subject to change. The employer reserves the right to revise or change this description. This description does not constitute a written or implied contract of employment. To perform this job successfully, an individual must be able to satisfactorily perform each of the above essential duties and meet the physical demands. Reasonable accommodations may be made to enable individuals with disabilities to meet these requirements.

COMPENSATION

\$13/hour