

## ***Cook - Global Café***

### **Job Summary**

The full time cook will know all menu items and their ingredients. Consistently prepares food according to the recipes and quality standards set by the Global Café Manager. Maintains a safe and clean work environment while working keeping their stations clean, sanitized and organized. Contributes to cleaning dishes as they go and helping to close the café at the end of each shift including sweeping, mopping, and detail cleaning. Adheres to health code standards. Uses proper storage techniques when storing dry goods and refrigerated goods including proper labeling and rotation of all ingredients to prevent food waste. Works with a sense of urgency and always has a respectful attitude.

#### **Normal Hours**

Wednesday thru Friday 9:00 am – 5:00 pm

Saturday 2:00 pm – 9:00 pm

Sunday 7:00 am – 4:00 pm

### **Principle Responsibilities**

- **Consistent Cooking**  
Able to complete prep lists on a deadline and to the standards set by the Global Café Manager. Able to work as a team member with the other cooks to share food preparation responsibilities. Assists Catering Coordinator with events that involve food preparation set up. Strives to keep all ticket times under 8 minutes
- **Sense of Urgency**  
Works with a sense of urgency. Able to manage time effectively and work quickly and safely under deadlines. Works to complete tasks and move on to new tasks without being asked.
- **Clean Work**  
Able to keep their station clean and organized. Works to keep the walk-in, front line, and cooking equipment clean and organized. Adheres to food safety guidelines works as a team member to help close the kitchen on a daily basis, requiring taking out trash, mopping, dish duty, etc.
- **Communication**  
Communicates effectively with team members and HOH Assistant Manager the specific needs of their prep or food items on the cooking line. Uses “call-backs” on the line, communicating early when they are low on specific items. Works as a team.

### **Core Competencies**

- Time Management
- Organization
- Problem Solving
- Communication

### **Minimum Qualifications, Education and Experience**

- 1-2 years' experience cooking in a professional kitchen environment.
- Degree in Culinary Arts a definite plus but no required.
- Demonstrated ability to train others to properly prepare and cook food.
- Satisfactory background check required for all positions.

### **Physical Requirements**

Constant standing/walking, Occasional stooping or kneeling. Occasional pushing, pulling, lifting or carrying up to 50 lbs. Constant reaching, turning, and performing precision work around kitchen equipment. Occasional Distinguishing, with a degree of accuracy, differences or similarities in intensity or quality of flavors and/or odors. Constant clarity of vision at near and/or far distances.