

Kitchens for Good

Job Description

POSITION TITLE: Cook

REPORTS TO: Sous Chef

FLSA STATUS: NON-EXEMPT

Compensation: \$15.00-\$17.00 an hour

Location: Vista

Who we are: Kitchens for Good (KFG) believes that kitchens are economic engines for good in their communities. Kitchens for Good is a 501(c)(3), social enterprise that breaks the cycles of food waste, hunger, and poverty through innovative solutions in workforce training, healthy food production, and profitable food enterprises. These enterprises include a robust catering and events operations, contract meal services, and activities conducted in enterprise kitchens. Kitchens for Good has been recognized for its innovative approaches and was recently voted Caterer of the Year by San Diego Magazine's readers.

Position Summary: The cook is responsible for preparing and/or directing the preparation of food to be served at the Moonlight Amphitheatre, complying with all applicable sanitation, health and personal hygiene standards and following established food menus and procedures. The cook is responsible for appropriate use of facility supplies and equipment to minimize loss, waste, and fraud.

Essential Functions:

- Set up work stations with all needed ingredients and cooking equipment
- Responsible for ensuring kitchen is cleaned up at the end of each shift according to established cleaning and sanitation standards
- Correctly prepares all food served following standard recipes and special diet orders
- Prepares or directs preparation of food served using established production procedures and systems
- Cook food in various kitchen equipment (ovens, smokers, grill, flat top, etc.)
- Plans food production to coordinate with meal serving hours so that excellence, quality, temperature and appearance of food are preserved
- Take monthly inventory (freezer, walk-in cooler, and dry storage) including item and amount
- Monitor stock and place orders when there are shortages
- Stores food properly and safely
- Complies with established sanitation standards, personal hygiene, and health standards
- Observes proper food preparation and handling techniques
- Apportions food for serving
- Completes food temperature checks before service
- Adhere to all outlined established safety policies and procedures
- Work alongside apprentices and provide guidance, instruction, and feedback

Competencies:

- Collaboration Skills
- Customer/Client Focus
- Flexibility
- Stress Management/Composure

Education and Work Experience

- Minimum high graduate or equivalent
- One year of catering, hotel, and/or restaurant environment experience
- Maintains current Food Handlers card

Additional Qualifications:

- Provide a tuberculosis (TB) certificate of clearance by skin test.

Work Environment

This job operates in a kitchen environment, housed with equipment such as an oven, stove, dishwasher, slicer, coffee machine, steamer, mixer and chef's knives. The employee is frequently exposed to heat steam, fire and noise.

Physical Demands

The physical demands described are representative of those that must be met by an employee to successfully perform the essential functions of this job.

The employee is required to, stand, reach, lift, bend, kneel, stoop, climb, push, and pull items weighing 50 pounds or less. The position requires manual dexterity; auditory and visual skills, and the ability to follow written and oral instructions and procedures.

Travel

Travel is not expected for this position.

Position Type/Expected Hours of Work

This is a non-exempt seasonal part-time/on-call position.

Other Duties

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities that are required of the employee for this job. Duties, responsibilities and activities may change at any time with or without notice

Kitchens for Good is an Equal Opportunity Employer and committed to workforce diversity. M/F/D/V are encouraged to apply.