

The principal goal is to keep solid communication between Food Service and kitchen staff so that customer service is the best that it can be. To maintain a prompt and efficiently run atmosphere concerning kitchen productivity; ensured that all kitchen orders were prepared in a timely manner and all food is in abundance.

ESSENTIAL FUNCTIONS:

- Able to work as a team with others co-workers.
- Provide the exceptional customer service and customer satisfaction;
- Food knowledge and experience cooking food and able to do food preparation, replenish food,
- Monitor Hot Bar for cleanliness; product levels;
- Ensure all condiments, including salt, pepper, sugar, sauces, mayo are in abundant supply;
- Complete side work (i.e., making sure everything is stock for the next shift) like food and supplies as assigned and in a timely manner;
- Clears, cleans and resets tables in the patio and front tables;
- Carries dirty dishes form patio, breakroom to kitchen;
- Replenishes supply of clean silverware, glassware, dishes, and other utensils in all areas;
- Maintain food product, presentation, and service standards;
- Assist in the placement of food items in the Hot Bar;
- Food knowledge and experience cooking food and able to assist with food preparation, replenish food, Hot Bar set up, and replenish Wildmeals;
- Monitor Salad/Soup Breakfast Bar for cleanliness, product levels and freshness; and
- Fully trained in all areas of Food Services as directed.

Required

- Possess current Food Handler's card;
- Ability to work in refrigerated conditions for extended periods of time;
- Experience working with Dairy and frozen goods.
- 2 years restaurant or relevant experience; and
- English language proficiency, both speaking and reading.