



Position Announcement/Description

Cook 1
Midland Center for the Arts
Midland, MI

Classification: On-Call Part Time, Non Regular, Non Exempt (Hourly)

General Purpose of the Position

Under the general supervision of the Food and Beverage Manager and direction from the Food and Beverage Coordinator (Chef) this position follows standardized recipes and production schedules to assist in the preparation of food; keeps station clean and organized; washes dishes and puts them away correctly as needed; and follows all health and sanitation practices.

DUTIES AND RESPONSIBILITIES

The duties of this position include, but are not limited to:

1. Reports to work on time, dressed in full uniform – black pants, Chef coat, thermometer, black marker, pen, nonslip dark colored shoes, and nametag.
2. Responsible for keeping work station cleaned up while preparing food. Upon completion of one task, clean up area before moving to the next task.
3. Washes all of own dishes unless a dishwasher is present.
4. Helps train new onboarding cooks.
5. Ensures all service timelines are met.
6. Able to present finished food product up to Center standards, insisting on excellence. No sloppy plates or Chafers. Must take pride in own work.
7. Help Front of House staff as needed – running food, etc.
8. Effectively closes down kitchen in compliance with house and health department standards, making sure all food is properly stored, labeled and all equipment and lights are shut off.
9. Follow all ServSafe standards.

REQUIRED SKILLS/QUALIFICATIONS/EDUCATION:

Skills/Qualifications:

- At least 6 months working in a full service kitchen
- Must be at least 18 years old
- Must be able to follow standardized recipes
- Basic knowledge of sanitation, knife skills, and use of kitchen equipment
- ServSafe Certified
- Some previous inventory experience preferred, but not required

Application:

Email Resume to:

Kristie Corp, Food & Beverage Manager
corp@midlandcenter.org

Deadline: Open until Filled