



Position Announcement/Description

**Cook 2/Dishwasher  
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 completes prep lists and tasks assigned to them; keeps the kitchen clear of dirty dishes at all times; runs food to the buffet and keeps chafers full and clean; 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. Maintains a positive “can do” attitude and is willing to learn
4. Performs the duties of Dishwasher, keeping the dish machine full and running at all times.
5. Puts away clean, dry dishes.
6. Follows all health, sanitation and safety practices.
7. Completes production tasks as assigned by Managers or Cook 1.
8. Makes sure under the direction of Chef & Cook1 the kitchen is clean and organized

REQUIRED SKILLS/QUALIFICATIONS/EDUCATION:

**Skills/Qualifications:**

- Previous kitchen experience preferred, but not required. Will train the right candidate.

**Application:**

Email Resume to:

Kristie Corp, Food & Beverage Manager  
[corp@midlandcenter.org](mailto:corp@midlandcenter.org)

**Deadline:** Open until Filled