Pomptonian Food Service

https://www.pomptonian.com/job/chefs/

Chef

Hiring organization
Pomptonian Food Service

Employment Type
Part-time

Job Location
New Jersey

Salary
$ 1,100

Date posted
February 10, 2021

Description
As a Pomptonian Chef, your ability and skill will be called upon to prepare consistently high-quality foods, create mouthwatering recipes, train our extensive team of cooks, and supervising the preparation of our meals.

Responsibilities
You will be required to follow recipes and follow the guidelines of the Bureau of Child Nutrition. You will be responsible for food preparation, serving, maintaining a high level of customer satisfaction with food and food quality, keeping food production records, helping your co-workers grow professionally, and maintaining a high standard of food sanitation. Take part in annual continuing education/training program.

Qualifications
Formally trained with relevant kitchen experience. Ability to stand for long periods of time. Frequent bending, kneeling, stooping, lifting (25-50 pounds). Ability to use general cafeteria equipment (e.g. warmer, fryer, slicer, grill, POS system, etc.). Ability to come to work promptly and regularly. Ability to take direction and work well with others. Ability to accomplish multiple tasks within established timeframes. Ability to concentrate and perform duties accurately. Ability to learn and apply policies and procedures. Ability to react to change productively and handle other tasks assigned. Ability to complete all applicable training programs. Ability to work in a fast-paced, dynamic environment.

Job Benefits
Medical
Holiday
401K