Pomptonian Food Service

https://www.pomptonian.com/job/cooks-13/

Cook – Rochelle Park

Description
As a Pomptonian Cook, your ability and skill will be called upon to prepare consistently high-quality foods.

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
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. Meet all training requirement under Professional Standards. Ability to put away orders and distribution of food items throughout the kitchen as needed. Comprehensive understanding of food and kitchen safety in accordance with food handlers guidelines.

Job Benefits
Training
401K
Holidays off
Weekends and summers off

Hiring organization
Pomptonian Food Service

Employment Type
Part-time

Job Location
300 Rochelle Ave., Rochelle Park, New Jersey

Working Hours
9AM-2PM

Salary
$ 19.50

Date posted
September 22, 2026