

## **CASUAL PRODUCTION COOK**

**Location: Cape May, NJ**

**Pay Rate: \$14.25 - \$15.25 - \$16.50**

**Opening Date: March 18, 2021    Closing Date: Until Filled**

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### **I. POSITION SUMMARY**

The casual Production Cook is responsible for performing a wide variety of Food Service functions required in the daily operation of the food service. The work consists of food preparation, establishing and following par levels, requisition of supplies and operation and cleaning of all equipment within the food service areas. All employees in this position are responsible for the cleanliness of food areas, and must wear appropriate uniform. Employees must be familiar and comply with New Jersey Health regulations regarding employee health, cleaning practices as well as food preparation and storage. This casual position is part-time with no guaranteed minimum number of hours, nor are there any guaranteed assignments.

### **II. ESSENTIAL DUTIES AND RESPONSIBILITIES**

- Prepares menu items according to Food and Retail menu specifications
- Maintains the cleanliness of work area including worktables, equipment and floor
- Ensures completion of all departmental forms accurately and honestly
- Cooks and prepares a wide variety of food menu items while practicing proper safety and sanitary procedures
- Receives and stocks supplies in accordance with established par stocking levels and maintains adequate food stock at station
- Maintains, in good working order, all kitchen equipment including grill, hot tables, ovens, ranges, slicer, deep fryer
- Uses a variety of kitchen utensils and appliances such as can opener, knives, blender, peeler, food processor and others as required in the daily preparation of menu items
- Assists in cleaning all kitchen areas equipment
- Responsible for following established safety practices while performing duties to protect self, co-workers, and the public from injury, illness, and minimizing damage to Authority property
- Performs other related duties as assigned by the Superintendent of Food & Retail, Manager of Food & Retail, and Food Service Supervisors
- Provide the highest level of customer service and professionalism to all internal and external customers

### **III. REQUIRED KNOWLEDGE, SKILLS, AND ABILITIES**

- Knowledge of food preparation and presentation with ability to follow standardized recipes
- Ability to convert recipes according to usage
- Ability to understand and communicate oral instructions and written directions
- Physical – ability to stand, bend and kneel for extended periods
- Ability to read and understand SDS sheets
- Ability to operate all kitchen/galley equipment
- Knowledge of Delaware and New Jersey State Board of Health regulations for food service
- Ability to operate all food service equipment, appliances and utensils
- Ability to keep records and maintain inventory and supplies at prescribed levels
- Ability to provide superior customer service to everyone by responding in a courteous and efficient manner
- Occasional lifting and/or carrying of up to 50 pounds (the assistance of another person and/or mechanical device is recommended for anything over 50 pounds); occasional stooping, crouching, bending, kneeling, twisting and/or full limb extension; up to 100% of working day will be spent standing and/or walking
- May require working in temperature conditions exceeding 90°F, and working over or near high temperature equipment (up to 450°F); occasional exposure to below-freezing temperatures (walk-in freezer)

### **IV. REQUIRED EDUCATION AND EXPERIENCE**

- High School Diploma or GED or appropriate equivalent experience
- Two (2) years of food service experience preferred

### **V. LICENSES, REGISTRATIONS, AND CERTIFICATES**

- Serve Safe preferred

### **VI. ADDITIONAL REQUIREMENTS**

- Subject to a background investigation and pre-employment drug test
- Delaware River and Bay Authority requires all employees to have direct deposit with a financial institution or enroll in the payroll card program to receive their bi-weekly pay
- Required to conform to established dress code while on duty
- Must be willing and available for duty at such hours as required in order to maintain continuous operation of this facility

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**If you are interested in applying for this position please complete the on-line application at [www.drba.net](http://www.drba.net). In addition, you also have the option of attaching a resume to the completed application.**