

CASUAL LINE COOK/CHEF DE PARTIE

Location: Lewes, DE

Pay Rate: \$11.75 - \$14.25

Opening Date: July 14, 2017 Closing Date: Until Filled

POSITION SUMMARY

The Casual Line Cook is responsible for performing a wide variety of Food Service functions required in the daily operation of the food service and retail stations, primarily at the outdoor restaurants. The work consists of food and beverage preparation (primarily cook to order), requisition of supplies and operation and cleaning of all equipment within the food service and beverage areas. This position assists with all catering functions and special events. All employees in this position are responsible for the cleanliness of food and beverage areas, and must wear appropriate uniform. Employees must be familiar and comply with Delaware or New Jersey State Board of Health regulations regarding employee health, cleanliness, clothing and practices (Section 64-3) as well as food care (Section 64-2 [preparation, storage, protection, display and service]). 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
- Practices proper safety and sanitary procedures
- Maintains the cleanliness of work area including worktables, equipment and floor
- Ensures completion of all departmental forms accurately and honestly
- Will be required to work at other stations in the terminal as needed
- Cooks and prepares a wide variety of foods/beverages and menu items
- 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, electric and hand knives, blender, peeler, chopper, mixer and others as required in the daily preparation of menu items
- Assists in cleaning all kitchen/galley areas and 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

- Ability to read and follow 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
- Physical – ability to lift heavy items
- Ability to read and understand MSDS sheets
- Ability to operate all kitchen/galley equipment
- Knowledge of Delaware and New Jersey State Board of Health regulations for food service
- Knowledge of general and shipboard hazards and safety precautions
- Ability to operate all food service equipment, appliances and utensils
- Ability to keep records and maintain inventory and supplies at prescribed levels
- Ability to successfully communicate and deal with patrons/employees and vendors
- Ability to provide superior customer service to everyone by responding in a courteous and efficient manner

IV. REQUIRED EDUCATION AND EXPERIENCE

- High School Diploma or GED or appropriate equivalent experience
- Two (2) years of experience as a cook; three (3) years preferred
- Formal Culinary Arts training preferred

V. LICENSES, REGISTRATIONS, AND CERTIFICATES

- Serve Safe preferred

VI. ADDITIONAL REQUIREMENTS

- Subject to a background investigation
- Subject to pre-employment drug testing
- 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

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