



POSITION TITLE: Part-Time Culinary Team Member (25-30 hours a week)

DEFINITION OF POSITION:

The Part-Time Food Service Staff play an important role in creating a welcoming and nourishing experience for every guest at Mercy by the Sea. Working as part of the culinary team, this position assists with the preparation, presentation, and service of wholesome meals while providing gracious hospitality in support of the Center's mission.

Under the direction of the Director of Food Operations, Food Service Staff assist in preparing and serving breakfast, lunch, dinner, and beverage service. Team members also maintain a clean, organized, and sanitary kitchen and dining environment, ensuring high standards of food quality, safety, and guest service.

ORGANIZATION STRUCTURE: Accountable to the Director of Food Operations.

QUALIFICATIONS:

- Professional food service or culinary experience preferred.
- High school diploma or equivalent.
- Ability to work collaboratively as part of a team in a fast-paced environment.
- Strong communication and interpersonal skills.
- Commitment to providing warm, attentive hospitality.
- Ability to work a flexible schedule, including weekdays, evenings, and weekends as needed.
- Knowledge of food safety and sanitation practices.

RESPONSIBILITIES:

- Foster a welcoming, compassionate, and respectful environment for guests, colleagues, volunteers, and visitors.
- Assist in the preparation and presentation of meals following established recipes and quality standards.
- Set up, serve, and replenish breakfast, lunch, and dinner service.
- Prepare, deliver, maintain, and clean beverage service for retreat groups and meetings throughout the Center.
- Serve guests with professionalism, warmth, and attention to individual needs.
- Maintain cleanliness and organization of the kitchen, dining room, service areas, equipment, utensils, and workstations.
- Wash dishes, cookware, and kitchen equipment, maintaining a clean and sanitary work environment.
- Properly wrap, label, date, rotate, and store food items in accordance with food safety standards.
- Follow all health, sanitation, and workplace safety regulations and procedures.
- Communicate guest needs, concerns, or operational issues promptly to the Director of Food Operations or supervisor.
- Assist with other kitchen and hospitality responsibilities as assigned to support the mission and daily operations of Mercy by the Sea.