



POSITION TITLE: PT KITCHEN STAFF

DEFINITION OF POSITION: The Food Service Worker is to prepare meals and to serve our guests. The Food Service Worker will perform food preparation duties as directed by the Food Services Director; assist in preparing and serving hot and cold items for breakfast, lunch and dinner, maintain knowledge of our products and provide guests with correct information where necessary. Assist in washing of dishes, pot and pans and organization and cleaning of dining room.

ORGANIZATION STRUCTURE: The Food Service Worker is accountable to the Director of Food Operations.

QUALIFICATIONS: High School Diploma, GED, or suitable equivalent. Six plus months of food service experience. Excellent communication skills, both verbal and written. Serve Safe Certified. Proficient understanding of food allergies and modified diets. Able to work weekday and weekend shifts.

RESPONSIBILITIES:

- Contributes to the creation of a welcoming, compassionate and caring environment for all colleagues and guests of Mercy by the Sea.
- Service and set up of breakfasts, lunches and dinners.
- Performing preparation duties such as rinsing, peeling, slicing and dicing fruit and vegetables.
- Production, delivery, maintenance and cleanup of beverage services for Groups throughout the Center.
- Weighing and measuring ingredients.
- Wrapping, date-labeling, and storing food items.
- Cleaning and organizing work areas, equipment, utensils, service stations and dining room.
- Following established recipes to prepare menu items.
- Following guidelines to ensure correct serving temperatures and adequate portion control.
- Serving guests in an efficient and friendly manner.
- Providing guests with information regarding food ingredients.
- Communicating any guest concerns or complaints to management.
- Complying with relevant safety, hygiene, and service standards and procedures.