

Work Study Job

Job Title:	Catering Cook	Department:	Auxiliary Services
Hourly Rate:	\$19.97	Supervisor:	Lucas Weber

Job Description

Performs routine work in preparing and serving food and/or performs routine clean-up and sanitation duties within the South Seattle College catering operation, on and off site.

Distinguishing Characteristics

Under direct supervision, performs a variety of routine duties in the preparation and serving of food and beverages; performs routine clean-up duties in a food service operation such as dishwashing, trash removal, storage functions, and maintaining sanitary conditions. Prepares presents and serves a variety of food.

Typical Work

Washes, peels, and cuts up vegetables and fruits; opens canned goods.

Takes direction from Chef and or, kitchen supervisors.

Performs simple and complex cooking such as preparation of hot vegetables, starches, and protein items.

Preps and assembles salads, sandwiches, appetizers, plated dinners, buffet items, and desserts.

Transports food, supplies, and equipment to and from kitchens, dining areas, storerooms, refrigerators and may work off site at satellite campuses as needed.

Prepares and serves special prescribed diets, such as bland, ulcer, low salt, low fat, surgical liquid, and diabetic.

Serves food individually or from steam tables and carts; loads and clears steam tables and carts.

Sets, clears, and washes dining room tables; washes dishes, pots, pans and utensils; cleans and polishes silverware; scrubs, mops, and cleans kitchen, dining, refrigeration, or garbage areas; boils and scours steam tables and coffee urns; fills salt and pepper shakers, condiments and napkin containers.

Operates standard kitchen appliances and equipment such as coffee maker, toaster, dish and glass washers, steam kettles, stack ovens, fryers, steamers, dish machines, and mixers.

Sorts and bundles soiled kitchen laundry; counts and stores clean laundry.

Performs other work as required.

May direct the work of others.

Works a variety of schedules, nights and weekends.

May contribute to menu creation, recipe development, and plate presentations.

May complete a structured rotation through kitchen stations.

Knowledge and Abilities

Knowledge of kitchen and dining room work; personal hygiene, sanitation, and housekeeping practices; operation of standard kitchen appliances and equipment.

Ability to: learn routines involved in preparing and serving food; maintain sanitary conditions; follow written and oral instructions.

Educational Benefits

1. **Practical Skills Development:** Students gain hands-on experience in cooking techniques, food preparation and kitchen operations, which are valuable for careers in culinary arts or hospitality management.
2. **Time Management:** Managing kitchen tasks, work and study helps students develop strong time management skills, learning to prioritize tasks and manage their schedules effectively.
3. **Teamwork & Communication:** Catering work requires collaborating with a team, enhancing students ability to work with others and improve their communication skills.
4. **Problem Solving & Adaptability:** The dynamic nature of catering requires quick thinking and adaptability, teaching students how to handle unexpected challenges and develop problem solving skills.
5. **Application of Classroom Knowledge:** For students in the culinary arts program, a catering job allows them to apply theoretical knowledge in a real-world setting.

Preferred Skills

Knowledge of kitchen and dining room work; personal hygiene, sanitation, and housekeeping practices; operation of standard kitchen appliances and equipment.

Ability to: learn routines involved in preparing and serving food; maintain sanitary conditions; follow written and oral instructions.

Applications Accepted By:		Lucas Weber
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