

Work Study Job

Job Title:	Prep Cook	Department:	Hospitality Services
Hourly Rate:	\$20.76	Supervisor:	Megan Brogan

Job Description

Role and Responsibilities

- Manage a production schedule for items that are made in house.
- Collaborate with the food service manager and dean on menu development.
- Research new ideas and techniques to evolve the menu to meet the needs of a diverse College campus.
- Control product costs through rotation, cross-utilization, proper cooking, storage, handling, and labeling food product.
- Maintain high standards of quality and appearance for all food prepared and served.
- Adhere to the food handling rules and regulations for food safety and sanitation.
- Adhere to responsible work place behavior (show up on time, call out as necessary, make advance arrangements for planned absences)
- Maintain food production speed and efficiency.
- Maintain Washington State Food Handlers Card

Educational Benefits

Work with a team to build and grow with business.
Understanding and following a recipe and instruction
Problem solving with ingredients.
Assessing Inventory and Café traffic to accommodate needs.
Learn and communicate with team members.
Time management skills
Applied principals for accounting.
Diversity with second languages
Working with student community
Customer service skills
Opportunity to interact with diverse community.
Develop strong people skills.

Preferred Skills

Some Knife skills
Some experience in the Kitchen

Applications Accepted By:

Email:

Megan.r.brogan@seattlecolleges.edu
Subject Line:Application for Prep Cook

Mail:

South Seattle College
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Seattle WA, 98106

Phone:

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