

Job Description

Common Grounds Café Cook

Reports to: Senior Director, Food Services
FLSA status: Hourly (non-exempt)
Hours per week: 20 hours, Part-time
Campus: Melbourne

The purpose of this position is to facilitate fellowship for the body of Christ through quality food and beverage production.

Job Requirements:

- Check prep list for grill/kitchen
- Assist line orders
- Work on daily prep list with higher priority on items needed first throughout shift
- Clean dishes and work surfaces as you go
- Communicate with other cooks about lunch/dinner specials
- Clearly label and date all items and keep items rotated using the oldest first
- Work on daily cleaning assignment found on laminated list as you enter the line from the kitchen
- Always remember quality friendly service is our first responsibility
- Keep salads and wraps stocked as needed
- Make sure the line is stocked thoroughly for the next shift
- Put away all salad items and clean area
- Make sure dishes are washed and put away
- Sweep and mop kitchen and clean all countertops
- Take out trash and reline cans
- Check and add any new items to the prep list for the next day
- Other duties as assigned

Skills:

- Be familiar with required restaurant industry standards for food prep and sanitation
- Minimum of two years of experience in food service industry
- Knowledge and ability to prepare foods with special dietary needs

Other Qualifications:

- Calvary Chapel must be your home church and consider Pastor Mark your senior pastor
- Strong commitment to the mission statement of Calvary Chapel Melbourne
- Able to follow directions
- Team player with effective communication skills
- Able to lift 25 pounds