

CENTRAL FLORIDA COMMUNITY COLLEGE

JOB DESCRIPTION

JOB TITLE: Grill Cook II *(Part Time. Not to Exceed 25 Hours per Week)*

PAY GRADE: C-4

OVERTIME STATUS: NON-EXEMPT

MAJOR RESPONSIBILITY:

Serve as the lead cook for short order grill in the Cafeteria Services Area.

At the College of Central Florida, our vision is "To be the first choice for quality higher education in our community." We aim to accomplish this by providing a caring and exceptional learning environment that fosters the success of our students and community. Candidates considering becoming part of the CF family must be able to embrace and model this philosophy in their day-to-day responsibilities and demonstrate our standards: professional, responsive, informative, dependable and engaged.

PREREQUISITES FOR POSITION (Qualification Standards):

1. Education or Training: High School Diploma required. Associate of Science in Culinary Arts or Food Service Management preferred.
2. Years of experience in field: Two years of work experience in the field of food service or culinary arts preferred.
3. Special skills or abilities related to position: Prepare the menu items associated with the Grill Area of the cafeteria. Ability to multi task at a high volume workstation. Exhibit positive human relations and customer service skills when dealing with colleagues and /or students.

ESSENTIAL JOB FUNCTIONS:

1. Open or close the Café area. Handle any pre-opening duties or post- closing duties as assigned by Coordinator - Food Services.
2. Prepare hot/cold food as ordered by the customer at the grill for breakfast, lunch, or dinner as assigned.
3. Follow menu specifications as developed by the Coordinator – Food Services. Maintain a daily par inventory for all items served at the grill. Replenish this inventory daily as needed from inventory prior to assigned shift.
4. Maintain all assigned work areas ensuring cleanliness, par stock, and proper stock rotation.

Essential Job Functions (Continued):

5. Keep all food used at grill area safe and properly stored.
6. Maintain proper portion controls per menu specifications.
7. Follow rigid established procedures in relation to safety and sanitation laws.
8. Conform to scheduling set forth by the Coordinator – Food Services and practice personal hygiene and grooming standards.
9. Abide by dress code set forth by College policies.

(These essential job functions are not to be construed as a complete statement of all duties performed. Employees will be required to perform other job related marginal duties as required)

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions.

- Acceptable eyesight (with or without correction)
- Acceptable hearing (with or without hearing aid)
- Ability to clearly communicate both orally and in writing on a telephone and on a computer for extended periods of time.
- Routinely requires moderate (up to 40 pounds) lifting and carrying
- Routinely requires Walking, Standing, Sitting, Kneeling, Stooping, Reaching up, Twisting and Bending.

ENVIRONMENTAL CONDITIONS

- Works in a food service environment

(Reasonable accommodations will be made for otherwise qualified individuals with a disability.)

PRIMARY LOCATION OF JOB: Ocala Campus

SUPERVISOR OF POSITION: Coordinator – Food Services