

THE CONGREGATION

DETROIT

Short Order Cook Job Listing - Entry Level Position

Position Summary

The Short Order Cook will accurately and efficiently prepare, portion, cook, and present a variety of hot and/or cold food items for various meal periods: to include Breakfast, Lunch, Dinner, and Special/Catered Events. The general responsibilities of the position include those listed below, but The Congregation Detroit may identify other responsibilities of the position. These responsibilities may differ among accounts, depending on business necessities and client requirements.

Short Order Cook Responsibilities:

- Prepare food according to health department guidelines
- Maintain overall sanitation, health, cleanliness, and safety standards for food preparation areas, cooking services, dishes and utensils
- Multitask by cooking several different orders at once, ensuring that all items are prepared in accordance with recipes and customer instructions
- Wash cooking equipment such as pots, pans, dishes, utensils, and other pieces
- Uphold standards of quality and education in food preparation to other team members
- Maintain the highest degree of quality and consistency in product standards
- Communicate with team members and management to solve problems
- Participate in maintaining a positive work environment
- Stay informed on products
- Perform other duties as assigned

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 accommodations may be made to enable individuals with disabilities to perform the essential functions.

- While performing the duties of this job, the employee is regularly required to see, talk and hear.
- The employee frequently is required to stand, walk, sit; use hands to handle or feel; reach with hands and arms; and stoop, kneel, or crouch.
- The employee must occasionally lift and/or move up to 50 pounds.
- At times, may require more than 40 hours per week to perform the essential duties of the position.
- Fine hand manipulation (keyboarding and register).

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Work Environment

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Retail store environment.
- The noise level in the work environment is usually moderate.

Short Order Cook Skill and Qualifications:

- Presents self in a highly professional manner to others and understands that honesty and ethics are essential.
- Ability to maintain a positive attitude.
- Ability to communicate with co-workers and other departments with professionalism and respect.
- Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.
- Good working knowledge of food preparation.
- Requires familiarity of kitchen equipment.
- Must be able to read and follow a recipe unsupervised
- Willingness to be open to learning and growing.
- Maturity of judgment and behavior.
- Maintains high standards for work areas and appearance.
- Must comply with any dress code requirements.
- Must be able to work nights, weekends and some holidays.
- Attends work and shows up for scheduled shift on time with satisfactory regularity.

Education, Experience, and Licensing Requirements:

- High School diploma, GED or equivalent preferred.
- 0 to 2 years of related work experience.
- Familiarity with telephone, office, and point-of-sale software

Position: Short Order Cook

Reports to: General Manager

Typical Hours: PTE/FTE

Status: Hourly; Non-Exempt Status

Please email cover letter and resume to work@thecongregationdetroit.com and list position title and location in the subject line