Primary Function:

To lead and participate in the preparation of food at EWU Dining Services. Lead and participate in the maintenance of a clean, safe, and sanitary workplace.

Major Duties:

1. Prepare entrees, vegetables, starches, soups, gravies, sauces, cereals, etc..
2. Operate kitchen equipment and machinery.
3. Direct the work of Food Service Worker Leads, Food Service Workers, as well as student and non-student part-time employees.
4. Receive/requisition goods and verify accuracy of content.
5. Keep accurate daily production records.
6. Train others as required by item #3, above.
7. Perform/direct cleaning and sanitation of kitchen equipment and work area.
8. Prepare accurate work lists for self and subordinates.
9. Make deliveries of food service items to other food service locations or catered events.
10. Assist in other departments when necessary/possible.
11. Effective storage/utilization of leftover food.
12. Direct and participate in proper product storage and rotation.
13. May work as a food server for serving line or catered events
14. Perform related duties as required.

This is an alternate schedule position with a 9 month cyclic appointment. Typical work week will consist of, five days per week, eight hours per day with two consecutive days off. Weekend may be part of work week.

Employee must have and maintain a valid Food Handlers permit and Drivers license.

Classification - 004026 Cook Lead
Range 34