

food service for a sustainable future \*

# COLD PREP COOK (FULL-TIME, SUNDAY – THURSDAY)

- We have an opening for a full-time **COLD PREP COOK** position.
- **Location**: Oregon Episcopal School 6300 SW Nicol Road Portland, OR 97223 Note: online applications accepted only.
- Schedule: F/T: Monday through Friday, 8:00 a.m. 4:30 p.m. through the academic calendar.
- **Requirement**: Minimum one year of cooking experience.

## Follow the link to apply:

https://career8.successfactors.com/sfcareer/jobreqcareer?jobId=301532&company=CGNA&username=

If you have a positive attitude and a love for learning, you may be interested in joining our team.

Are you looking for a job with competitive wages and benefits, one in which you can learn and grow while making a difference in the world? We're hiring! Bon Appétit Management Company operates more than 1,000 cafés around the country for corporations, universities, and museums, as well as a few dozen public restaurants. We've led the industry in socially and environmentally responsible sourcing, from sustainable seafood to cage-free eggs. We cook everything from scratch using fresh, local ingredients.

# Full time associates at Bon Appetit are offered many fantastic benefits such as:

- Paid vacation and sick leave
- Medical, Dental, and Vision
- 401(k) with matching by company
- Flexible Spending Accounts (FSAs)
- Commuter Benefits
- Wellness Program
- Employee Assistance Program
- Life Insurance for Associates and Eligible Dependents
- Short Term Disability (STD) and Long Term Disability (LTD)
- Accidental Death & Dismemberment (AD&D) Insurance
- On-the-job training

Learn more about careers with Bon Appétit: http://www.bamco.com/careers/

**Summary:** Prepares food in accordance with applicable federal, state and corporate standards, guidelines and regulations with established policies and procedures. Ensures quality food service is provided at all times.

#### **Essential Duties and Responsibilities:**

 Prepares high-quality food items according to standardized recipes and instructions to meet production, delivery and service schedules.

- Serves meals or prepares for delivery by using correct portioning, meeting outlined standards, ensuring that food is at the correct temperature and is attractive and tasty. Tastes all prepared food items.
- Uses established ticket collection procedures during service. Responsible for records from area worked during service periods.
- Cleans kitchen after preparation and serving, maintaining high standards of cleanliness. Stores or discards excess food in accordance with safe food-handling procedures.
- Keeps refrigerators and storerooms clean and neat. Ensures food and supply items are stored per standards.
- Operates and maintains kitchen equipment as instructed.
- Assists in production planning, record keeping and reporting as required.
- Assists in the ordering and receiving of all food and supplies as required.
- Reports needed maintenance, faulty equipment or accidents to the supervisor immediately.
- Attends in-service and safety meetings.
- Maintains good working relationships with coworkers, customers, administrators and managers.
- Performs job safely while maintaining a clean, safe work environment.
- Performs other duties as assigned.

## Must be able to pass DHS background check per client

#### About Compass Group: Achieving leadership in the foodservice industry

Compass Group is an equal opportunity employer. At Compass, we are committed to treating all Applicants and Associates fairly based on their abilities, achievements, and experience without regard to race, national origin, sex, age, disability, veteran status, sexual orientation, gender identity, or any other classification protected by law.

Qualified candidates must be able to perform the essential functions of this position satisfactorily with or without a reasonable accommodation. Disclaimer: this job post is not necessarily an exhaustive list of all essential responsibilities, skills, tasks, or requirements associated with this position. While this is intended to be an accurate reflection of the position posted, the Company reserves the right to modify or change the essential functions of the job based on business necessity. \*Los Angeles applicants: Compass Group will consider for employment qualified applicants with criminal histories in a manner consistent with the requirements of the Los Angeles Fair Chance Initiative for Hiring (Ban the Box ordinance).

Req ID: 301532

Bon Appetit