

Front Line and Grill Cook

Qualifications

- High School Diploma or equivalent
- Food service experience is preferred.
- Maintain a professional relationship with all coworkers, vendor representatives, supervisors, manager, customers and client representatives.
- Must be able to work in a high-pressure, high turnaround environment and possess excellent interpersonal and communication skills
- Must be willing to work a flexible schedule including days, evenings, weekends, and holidays

Key Duties and Responsibilities

- Assist with set-up of front line
- Ensures correct service, storage, labeling, cooling and discard procedures for hot and cold food production.
- Provide support to management in the daily oversight of key functions
- Food preparation and cooking, plating, presentation
- Knowledge of basic operation of equipment
- Ability to understand food order or verbal instructions and follow a recipe
- Follow food safety requirements
- Other related duties as assigned

Salary is commensurate with experience. Brevard College seeks to recruit and retain a diverse workforce, and encourages qualified candidates across all group demographics to apply.

Qualified candidates should submit resume to Dining Services, Brevard College, One Brevard College Drive, Brevard, NC 28712 or electronically to singhs@brevard.edu, please reference "Front Line and Grill Cook" in the subject line. Applicants may also complete an application in the College's Dining Hall.

Review of applications will begin immediately and will continue until the position is filled. In order to provide a safe and productive learning and living environment, Brevard College conducts background investigations on all final candidates being considered for employment.