

FAITH ACADEMY BELLVILLE

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Position: Kitchen Staff

Faith Academy is looking to hire a hard-working kitchen staff member to collaboratively participate in student and staff meal preparation. The kitchen staff's responsibilities include retrieving ingredients from the refrigerator, freezer, and stockroom, measuring ingredients as per the given instructions, and preparing wholesome meals on a daily basis. You should also be able to ensure that all work areas are properly cleaned, organized, and sanitized.

To be successful as a kitchen staff member, you should demonstrate sound knowledge of proper food handling procedures and remove expired or spoiled ingredients from the refrigerator, freezer, and stockroom. The ideal candidate should be able to follow all food health and safety regulations and display exceptional organizational skills to ensure the timely completion of kitchen duties. Obtaining a food handler certification is required within 30 days of hire.

Kitchen Staff Responsibilities:

- Assist in tasks like chopping vegetables, portioning ingredients, and preparing sauces
- Follow recipes and cooking instructions to prepare dishes, sometimes using various methods like grilling, frying, or baking
- Assist kitchen staff with unloading food supplies from delivery trucks
- Properly wash and dry all dishes, utensils, cooking instruments, and cutting boards
- Neatly put away all utensils, cooking instruments, dishes, and cutting boards in their respective places
- Pack take-out orders as needed
- Remove garbage, replace garbage bags, and wash garbage cans as needed
- Mop and sweep kitchen areas as required
- Maintain a clean and organized kitchen environment, including sanitizing surfaces and disposing of waste properly
- Store ingredients and food items according to food safety standards
- Adhere to food safety and sanitation regulations to maintain a safe and hygienic kitchen environment

Kitchen Staff Requirements:

- High school diploma or GED
- Proven experience working in a commercial kitchen environment
- Food handler's license
- The ability to stand for extended periods of time
- The ability to safely use kitchen equipment and appliances
- Sound knowledge of food safety standards and procedures
- Strong communication skills
- Excellent organizational skills

I have been crucified with Christ and I no longer live, but Christ lives in me. The life I now live in the body, I live by faith in the Son of God, who loved me and gave himself for me.

-Galatians 2:20