

Feather River College

Student Employment

Job Title: Kitchen Staff

DESCRIPTION:

Eagles Perch open position (anything that needs to be done)

ESSENTIAL DUTIES:

Students are required to bake and stock all baked goods, keep coffee filled, prepare and cook lunch and breakfast specials, take out garbage and compost daily, wash dishes, take customer orders, handle cash register and money, clean and up-keep dining room. Clean mats, clean ovens, hoods, walk in refrigerator and all other equipment. Occasional moping and sweeping.

MINIMUM QUALIFICATIONS:

Basic Knowledge of:

Basic kitchen Math (fractions, dividing, multiplying, ability to count change). Ability to read and understand a recipe, able to communicate with customer and co workers in a positive manner. This is the hospitality industry.

Skills in:

Experience in the food industry or enrolled in the FRC Culinary Program.

DESIRABLE QUALIFICATIONS:

Someone who practices good personal hygiene (it's the law in this industry!), someone who has work integrity, someone willing to work with public and be professional and courteous.

PHYSICAL CHARACTERISTICS:

This is hard work, must be able to lift 30lbs, stand on feet for 8 hours at a time, cleanliness.

WORK SCHEDULE:

Monday- Friday, 6:30 AM to 3 PM

TO APPLY:

Submit completed Student Application and Class Schedule form to the Career/Transfer Center.