

Food Service Assistant Position

Part-time 30-hours per week schedule with additional hours available as needed

Food Service Assistant Duties and Responsibilities:

- Responsible for all meal prep and service for the FPC Child Development Center
- Assisting with meal prep and service for church events and programming
- Completing all tasks, in order, on the prep list from the Food Service Manager
- Labeling and stocking all ingredients on easily accessible shelves
- Washing, chopping and sorting ingredients like fruits, vegetables and meats
- Accuracy when measuring quantities of seasonings and other cooking ingredients
- Preparing meals, reducing sauces and starting first steps in various dishes to stay ahead of the prep-schedule
- Cleaning kitchen area during production, putting away deliveries, breaking down boxes, sanitizing kitchen
- Adhering to all relevant nutrition and sanitary regulations and standards
- Keeping track of ingredient inventory and collaborating with management staff to order resupply

Food Service Assistant Skills and Qualifications:

- Superior dexterity skills to operate cutting tools quickly and safely
- Keen understanding of industry-standard best cooking and preparation practices
- Familiarity with safe and sanitary food handling and preparation
- Certified in proper food handling, typically through a ServSafe Certification
- Good math skills with a clear understanding of cooking measurements
- Strong sense of smell and taste
- Excellent organizational, time management and multitasking skills
- Great collaboration and teamwork skills
- Effective communication skills
- Ability to work in a fast-paced environment

Candidate Education and requirements:

- Candidate who has completed an associate degree in culinary arts, culinary science or a specialized culinary training program or
- Candidate with on the job experience who has obtained at least a high school diploma or GED.

Send all resumes to Jim Tyndall, Operations Manager: jtyndall@firstpres-charlotte.org