

## **FOOD HANDLING / PRODUCTION**

- Present food in creative ways that meet or exceeds Chowgirls standards
- Ensure MN health department food safety standards in all stages of prep, storage, and transport
- Work with the Chefs to maintain the taste and quality of Chowgirls menu
- Maintain Chowgirls sustainability standards
- Make sure recipes are followed to ensure a consistent product
- Assist in cleaning and maintaining kitchen facilities
- React to change and adversity, positively and proactively
- Appropriately operate all equipment as required
- Ensure that all food preparation is completed in a timely manner
- Must be able to work on your feet for at least 8 hours and able to lift at least 50 pounds