

## CHOWGIRLS COOK POSITION

*Full/Part time – Hourly*

The job of the cook position is to produce the highest quality food while adhering to Chowgirls recipes and standards. Responsibilities include maintaining cleanliness, organization, and has knowledge of food flow through the kitchen. This position reports to the Sous Chef.

### 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

### COMMUNICATION

- Present a professional positive attitude among coworkers, vendors and with clients
- Communicate effectively with all the employees of the company
- React to change and adversity positively and proactively

### HUMAN RESOURCES

- Keep all Chowgirls information confidential, including internal documents, policies, procedures recipes, and customer/venue/vendor information
- General knowledge of Chowgirls handbook, history, values, and vision
- Always promote Chowgirls in a positive light at the office, on social media, and in the community