

**Responsibilities include, but are not limited to;**

- 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 Pastry Chef to sustain 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.
- Appropriately operate all equipment as required.
- Ensure that all food preparation is completed in a timely manner.
- Assist other areas in the kitchen if needed.
- Must be able to work on your feet for at least 8 hours and able to lift at least 50 pounds.