

KITCHEN OPERATIONS TEAM MEMBER

Reports to: Kitchen Leader

Summary

This position is responsible for the culinary activities of the assigned station with primary responsibility for production and preparation of all menu items, recipes, and food sanitation, to obtain optimum efficiency, and economy of operations.

Essential Duties

- Thoroughly knowledgeable on all menu items and food preparation specifications.
- Maintains a clean, safe and sanitary facility by adhering to food quality standards and sanitation regulations.
- Inspects all areas of the kitchen and café to ensure compliance of all health department requirements.
- Complete the necessary documentation that is required by the health department (i.e. temperature logs, day dot stickers, etc.).
- Maintains a clean, safe and sanitary kitchen by cleaning all dishes and food preparation equipment.
- Prepares the line for service by estimating the meal periods food requirements and procuring all product from storage.
- Works hot or cold line stations; cooks and prepares ala carte guest food orders to recipe.
- Ensures consistency and profitability by following recipe cards and adhering to menu specifications.
- Exercises care, performs required maintenance and ensures all operating instructions, safety standards and guidelines are followed in relation to company equipment and/or facility assets.

Qualifications

- Exceptional guest service skills and a desire to implement Widgets Family Fun's core values to exceed guests' expectations every time.
- Displays integrity and honest behavior.
- Displays a professional appearance with excellent personal hygiene and hand washing.
- Effective communication skills; bilingual a plus.
- Basic computer and math skills with the ability to expand current knowledge.
- Ability to work evening, weekends, and holidays as scheduled.
- Ability to stand long periods of time while on shift.
- Must be able to multi-task in a fast-paced environment.
- Must be outgoing, friendly and guest-focused.

- Ability to lift 15 pounds of merchandise when stocking inventory.
- Desires and shows the ability to work effectively with fellow employees and provide a safe environment for all guests.

Education and/or Experience

Obtained or in the process of obtaining a high school diploma or equivalent (GED) or higher. Previous experience in food service is a plus.

Language Skills

Ability to read, write and speak English. Ability to read and comprehend simple instructions, short correspondence, and memos. Ability to write simple correspondence. Ability to present information in one-on-one and small groups situations to guests, clients, and other employees of the organization.

Reasoning Ability

Ability to solve practical problems and deal with a variety of situations where only limited standardization exists. Ability to interpret a variety of instructions furnished in written, verbal, diagram, or schedule form.

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential duties of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job, the employee is regularly required to stand and walk; use hands and arms to handle, reach, balance, stoop, kneel, crouch, or crawl. The employee must regularly lift and/or move up to 15 pounds. The noise level in the work environment is usually loud.