



Greenacres Bowl Position Titled DINER STAFF 2 (COOKS/FRY/GRILL/PIZZA)

Purpose:

To provide all patrons with prompt, efficient, courteous service. Observe all aspects of our diner and use proper judgement in action taking when handling all situations. Maintaining the highest level of food handling and cleaning standards by following the instruction of the Shift Leader.

Essential Duties:

- Must possess full knowledge and understanding of the Diner Staff 1 duties
- Ability to handle high volume, fast pace, food preparation
- Knowledge of proper cleaning and sanitizing procedures
- Put away food deliveries in timely manner
- Changing of fryer grease when needed
- Preparation of sandwiches and salads to recipe standards
- Ability to cook a variety of fried food (wings, fries, chicken tenders, etc.)
- Ability to cook on char broiler (burgers, chicken, hotdogs, etc.)
- Ability to cook on flattop (quesadillas, sandwiches, etc.)
- Clean of flattop, grill, fryer area at end of shift
- Knowledge of proper cooking temperatures (chicken, burgers, pork, etc.)
- Must possess basic knife skills for food preparation
- Restocking of freezers coolers breads and sauces
- Restocking of plates and boats
- Rolling out of pizza dough
- Preparing, catching, and cutting variety of pizzas
- Stocking and cleaning of pizza station
- Folding of pizza boxes

Basic Skills:

General housekeeping, math, reading, verbal communication skills, food handling, must become ServSafe Certified within 30 days of hire date. Must have the ability to stand for 8 hours. Must be able to lift 40lbs. Prior food and beverage industry experience preferred but not mandatory.

Pay Scale:

Minimum Hourly Rate- \$9.00 Maximum Hourly Rate- \$10.41 Maximum Annual Raise- 5%