



Position Title: Cook/Kitchen Support

Reports to: Kitchen Manager

Hours & Salary: 20-25 hrs/week. Schedule as assigned. Must be available every Saturday. (\$20/hr after a good 90 day review).

Mission Statement: To reflect the love of Christ to all who come through our doors by building relationships and offering programs that foster dignity and respect.

Vision Statement: For those we serve, we will be a community that overcomes obstacles, celebrates transformation, and realizes the full potential of all as children of God.

Statement of Faith: Employees affirm and accept the ministry of Dégagé to be a faith-based organization founded on the message and love of Jesus Christ and further affirm the mission statement of Dégagé as stated above. Employees will be asked to sign a Statement of Faith at time of employment.

Core Values:

See the Divine Spark
Walk With
Make Order out of Chaos
Do What You Say, Say What You Need
Embrace Learning

Summary of Responsibilities:

The Cook is responsible for coordinating with the Kitchen Manager and Lead Cook to prepare, cook, and serve meals, maintain sanitation and cleanliness, operate kitchen equipment, and maintain the organization of the kitchen storage.

Qualifications:

- A strong commitment to Christ and to serving in an inner-city ministry setting.
- The ability to work with, encourage, motivate, and lead people from all areas of the social spectrum.
- ServSafe Certified or ability to become certified upon hire, which will include safe temperatures at which ingredients must be kept and to which food must be prepared to avoid foodborne illness.
- Ability to work as part of a team, collaborating on complex dishes.
- Interpersonal skills to interact with a variety of other people, such as waitstaff, dishwashers, management and sometimes customers.
- Calm demeanor to work in a high-stress, fast-paced environment.
- Accountability for the dishes they prepare measuring up to the expectations of management and customers.
- Comprehension and organization to follow direct orders and recipes and to correctly prepare dishes to the standards of the restaurant.
- Manual dexterity and hand-eye coordination to handle tools, such as knife techniques for chopping, slicing, cutting, and dicing.

Professionalism:

- Will show up to work on time and remember to faithfully clock in and out of scheduled shifts.
- Arrives at work in Degage dress code attire, along with an overall upkeep appearance.
- Will keep work area clean and organized.
- Demeanor and attitude are friendly and helpful. When talking with staff, patrons, volunteers, vendors, and donors, language and tone show hospitality.

Specific Responsibilities:

- Work closely with staff and patron workers to provide nutritious meals.
- Ensure ingredients and final products are fresh.
- Follow recipes, including measuring, weighing, and mixing ingredients.
- Bake, grill, steam, fry, and boil meats, vegetables, fish, poultry, and other foods
- Present, garnish and arrange final dishes.
- Occasionally run the cash register/fulfill kitchen assistant responsibilities
- Maintain a clean and safe work area, including handling utensils, equipment, and dishes
- Handle, label, and store food
- Maintain food safety and sanitation standards according to health department regulations
- Clean and sanitize work areas, equipment, and utensils
- Execute opening and closing procedures
- Set up workstations with required ingredients and equipment
- Check the quality and freshness of ingredients
- Monitor station inventory levels
- Accommodate guests' special requests
- Operate kitchen equipment such as broilers, ovens, grills, and fryers
- Ability to lift up to 40 lbs.
- Attend all staff meetings and trainings, which will include a weekly menu planning meeting.
- Fulfill other duties as deemed necessary throughout the ministries.

This is an "at will" position. No length of tenure of employment is implied or stated.

Dégagé conducts pre-employment screening including a criminal background check and verification of work history.

