



JOB DESCRIPTION

Date Posted: February 20, 2019

Job Title: Cook, Eagles Landing Café & Crater Canteen

Working Hours: Part-time. Flexible hours, 20 - 35 hours per week, Monday - Sunday

Department: Food Service

FLSA Status: Non-Exempt

Direct Supervisor's Name and Title: Matt Cusimano, Catering Manager

JOB SUMMARY

Daily, the cook will prepare all hot and cold menu items offered at the Eagles Landing Café and Crater Canteen. Food will be to the satisfaction of our guests with its taste and timely delivery.

DUTIES

- Cook, clean, and deliver food in a fast-paced environment.
- Work may include operating a grill, oven, or fryer.
- Will follow guidelines for holding temperatures and cleaning safety to prevent food born illnesses.
- Will follow guidelines for proper storage of all product.
- Will follow guidelines when safely cleaning fryers, grills, flat top, etc.
- Maintain a neat, clean, and organized work area.
- Will restock all product during and at the end of every shift as needed.
- Will ensure entire kitchen area is completely cleaned and sanitized at the end of every shift.
- Will report to management when product inventory is running low.

SUPERVISION

This position has no supervisory responsibilities.

TECHNOLOGY/ EQUIPMENT/ TOOLS

Fryers, grills, cutting tools, cookware, and bakeware.

PHYSICAL ACTIVITY

This position requires standing for long periods of time. Requires speaking, seeing, hearing, and interacting with guests and staff. Must be able to withstand extreme temperatures and be able to lift and carry up to 65 pounds.

WORK ENVIRONMENT

Work is performed in a food prep and kitchen environment with moderate noise. Due to grills and fryers temperature in area may be very warm at times. May require

walking to various locations throughout the Seneca Park Zoo with exposure to outdoor elements. Due to Zoo's hours of operation, night and weekend availability is required.

QUALIFICATIONS

- Must be at least 18 years of age.

EXPERIENCE REQUIREMENTS

- Proven experience as cook is highly desired.
- Must be skillful in moving around the kitchen and apt in multi-tasking.
- Experience in using cutting tools, cookware and bakeware.
- Knowledge of various cooking procedures and methods (grilling, baking, boiling, etc.)
- Ability to follow all sanitation procedures.
- Must have clear and strong communication skills.
- Must be able to handle pressure well in very busy situations.
- Ability to work in a team as well as independently.

All interested applicants must submit a current resume and cover letter describing their qualifications as they relate to the duties of the position. Electronic copies are encouraged and may be submitted to Chip Kneessy, Food Operations Manager, at akneessy@senecazoo.org with 'Eagles Landing Cook' in the subject line or by hard copy to Chip Kneessy, Food Service Manager, Seneca Park Zoo Society, 2222 St. Paul Street, Rochester NY 14621.

Seneca Park Zoo Society is an equal opportunity employer