

Cook II (PM) (Mechanicsburg, PA)

Messiah University

compensation: **\$18.50/hour**

employment type: **full-time**

job title: **Cook II (PM)**

Position Summary: Prepare meals, ensuring that both quality and quantity are maintained following standardized recipes.

Education Required: High School Diploma; degree from an accredited culinary institute or equivalent experience. Must be ServSafe certified.

Experience Required: 2 years of high volume restaurant, hotel or institutional culinary experience.

Primary Duties:

1. Prepare quality meals of appropriate volume by following standardized recipes ensuring that both quality and quantity are maintained. Monitor the efficient use of leftovers. Wrap, label, date and store properly.
2. Provide production estimates and write production records using serving line worksheets.
3. Check food supplies prior to each meal to ensure that quantities of food available correspond with the daily recipe and production requirements.
4. Assist Executive Chef in developing menu items that are unique and appealing.
5. Monitor serving lines to ensure proper portion control and food presentation is maintained.
6. Produce consistent and accurate documentation using Quality Control and HACCP reporting tools.
7. Assist Lead Cook (Catering) with the preparation and production of food for catering events.
8. Train and supervise Pantry Lead.
9. In the absence of the Lead Cook, the Cook II will support the Lead Cook's operational duties.
10. Complete daily cleaning assignments. Clean and sanitize equipment and work area.
11. Assist in securing food service facilities.
12. Maintain consistent and reliable attendance.

Apply online at: <https://jobs.messiah.edu/postings/22214>

Diversity: Messiah University's commitment to diversity and inclusive excellence draws inspiration from its mission "to educate men and women toward maturity of intellect, character and Christian faith in preparation for lives of service, leadership and reconciliation in church and society." The university has pursued this vision through a strategic planning process that encourages diversity through employee and student composition, campus climate, and an educational program that enables educators and students to embrace diversity. Candidates should clearly articulate why diversity and cultural intelligence matter to them as persons of faith as well as in their profession. Candidates will speak to how as a potential employee, they will contribute to the advancement of this vision through their position.

Salad Cook (Pantry Lead I) (Mechanicsburg, PA)

Messiah University

compensation: **\$14.00/hour**

employment type: **full-time**

job title: **Salad Cook (Pantry Lead I)**

Position Summary: Produce salads and support items for department, ensuring that both quality and quantity are maintained.

Education Required: High School Diploma

Education Preferred: 2 years culinary/pantry study

Experience Required: 2 years institutional or high volume cooking

Primary Duties:

1. Provide production estimates and write production records
2. Make a check of food supplies prior to each meal to insure quantities of food available correspond with needs for daily production
3. Follow standardized recipes
4. Produce salads and prepare vegetables for salad bar ensuring both quality and quantity are maintained.
5. Understand the use and care of kitchen equipment and report any failures to supervisor
6. Clean and sanitize equipment and work area
7. Review menus and add input and up-date recipes as necessary
8. Train and supervise Production Assistant.
9. Give direction to students making sure they follow procedures as outlined
10. Prep and produce all cold food items for catering events.
11. Consistent and accurate documentation using Quality Control and HACCP reporting tools
12. Maintain consistent and reliable attendance.

Apply online at: <https://jobs.messiah.edu/postings/22496>

Diversity: Messiah University's commitment to diversity and inclusive excellence draws inspiration from its mission "to educate men and women toward maturity of intellect, character and Christian faith in preparation for lives of service, leadership and reconciliation in church and society." The university has pursued this vision through a strategic planning process that encourages diversity through employee and student composition, campus climate, and an educational program that enables educators and students to embrace diversity. Candidates should clearly articulate why diversity and cultural intelligence matter to them as persons of faith as well as in their profession. Candidates will speak to how as a potential employee, they will contribute to the advancement of this vision through their position

Cook PM (Mechanicsburg, PA)

compensation: **\$18.50/hour**

employment type: **part-time**

job title: **Cook PM (Part time)**

Position Summary: Prepare meals, ensuring that both quality and quantity are maintained following standardized recipes.

Education Required: High School Diploma; degree from an accredited culinary institute or equivalent experience. Must be ServSafe certified.

Experience Required: 2 years of high volume restaurant, hotel or institutional culinary experience

Primary Duties:

1. Prepare quality meals of appropriate volume by following standardized recipes ensuring that both quality and quantity are maintained. Monitor the efficient use of leftovers. Wrap, label, date and store properly.
2. Provide production estimates and write production records using serving line worksheets.
3. Check food supplies prior to each meal to ensure that quantities of food available correspond with the daily recipe and production requirements.
4. Assist Executive Chef in developing menu items that are unique and appealing.
5. Monitor serving lines to ensure proper portion control and food presentation is maintained.
6. Produce consistent and accurate documentation using Quality Control and HACCP reporting tools.
7. Assist Lead Cook (Catering) with the preparation and production of food for catering events.
8. Train and supervise Pantry Lead.
9. In the absence of the Lead Cook, the Cook II will support the Lead Cook's operational duties.
10. Complete daily cleaning assignments. Clean and sanitize equipment and work area.
11. Assist in securing food service facilities.
12. Maintain consistent and reliable attendance.

Apply online at: <https://jobs.messiah.edu/postings/22333>

Diversity: Messiah University's commitment to diversity and inclusive excellence draws inspiration from its mission "to educate men and women toward maturity of intellect, character and Christian faith in preparation for lives of service, leadership and reconciliation in church and society." The university has pursued this vision through a strategic planning process that encourages diversity through employee and student composition, campus climate, and an educational program that enables educators and students to embrace diversity. Candidates should clearly articulate why diversity and cultural intelligence matter to them as persons of faith as well as in their profession. Candidates will speak to how as a potential employee, they will contribute to the advancement of this vision through their position.