



FREDERIK MEIJER Gardens & Sculpture Park

JOB POSTING – CULINARIAN (full-time)

Posted Date: November 21, 2016

Position: Culinarian

Supervisor: Executive Chef

Post Until: Position is filled

Department: Food & Beverage

Pay Type: Full Time, Hourly, Non-Exempt

Job Description: Provide support through food production and distribution of products and services for Taste of the Gardens Café and on-premise catering operation. Maintain food sanitation, quality standards and effective communication. Represent Chefs in their absence and reflect the established standards for quality, productivity, professionalism, and customer service. Work independently as well as with effective direction and support for other staff members, volunteers and vendors.

Essential Functions:

- Maintain recipe integrity while preparing food for the café and catering operation
- Monitor freshness of products and ensure quality standards for food production, distribution and presentation
- Assist with menu development, recipe tracking and Café daily soups and specials
- Assist with maintaining an organized inventory in accordance with standard operating procedures
- Maintain portion controls, stock rotation and an organized inventory
- Plan and execute food service for catered events using standard operating procedures
- Document waste and labor allocations
- Assist with proper storage and upkeep of equipment and small wares
- Maintain daily set-up, clean-up and sanitation of food service areas according to established procedures
- Execute client tastings using standard operating procedures

Other Functions

- Assist with front of the house support for Café in coordination with Dining Room Manager
- Assist with coordination and preparation of concessions food for summer concerts

Expected Functions:

- Maintain and adhere to ServSafe Certification guidelines
- Maintain quality communications and organizational skills; meet deadlines
- Work well without supervision and be punctual and reliable
- Adhere to and enforce all Meijer Gardens' policies, procedures and guiding principles with a strong emphasis on professional behavior and the treatment of others with dignity and respect
- Embrace the fact we are a non-profit institution that serves the public
- Exhibit strong moral and ethical values.
- Other duties as assigned by supervisors

Education and/or qualifications preferred:

- Minimum of 3 years, back of house, high volume work experience in a culinary setting including catering and casual dining
- Strong focus on time management, sense of urgency, quality standards and customer service
- ServSafe Certification preferred
- Must have a valid driver's license and able to work a mixed schedule including days, nights, weekends and occasional holidays.

Send Resumes to: Director of Human Resources & Volunteers
Frederik Meijer Gardens & Sculpture Park
1000 East Beltline NE
Grand Rapids, MI 49525
Email: hr@meijergardens.org

Frederik Meijer Gardens and Sculpture Park is an EOE.

All candidates are required to submit to our background and drug screening process.