



FREDERIK MEIJER Gardens & Sculpture Park

JOB POSTING – CAFÉ CULINARIAN (part-time)

Department: Café

Supervisor: Café Manager

Pay Type: Part-time (25-29 hrs/wk), Hourly, Non-Exempt

Date Posted: 02/27/2020

Job Description: Provide support through food production and distribution of products and services for the James and Shirley Balk Cafe. Maintain food sanitation, quality standards and effective communication. 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 and assist with portion controls and stock rotation
- Monitor freshness of products and ensure quality standards for food production, distribution and presentation
- Assist with menu development and recipe tracking
- Assist with maintaining an organized inventory in accordance with standard operating procedures
- 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
- Maintain health department standards, cleanliness of equipment and the café facilities

Other Functions

- Assist with front of the house floor support for the Café in coordination with Dining Room Manager
- Assist with collaboration on café soups and daily specials
- Other duties as assigned by supervisors
- Maintain and adhere to Serv Safe Certification guidelines
- Maintain quality communications and organizational skills; meet deadlines
- Work well without supervision and be punctual and reliable

Organizational Expectations:

- Embrace and adhere to Meijer Gardens' mission, brand statement, operating model, 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 and that you will work with a broad and diverse group of associates, volunteers, members, and guests

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 high volume production, quality standards and customer service
- Serv Safe Certification preferred
- Must have a valid driver's license and able to work a mixed schedule including days, nights, weekends and occasional holidays.

If you are interested in working for one of West Michigan's premier cultural institutions and a highly-motivated team...

send your cover letter and resume to hr@meijergardens.org or apply online at <http://www.meijergardens.org/contact/careers/>.

Frederik Meijer Gardens & Sculpture Park is an Equal Opportunity Employer.
All candidates are required to submit to our background and drug screening process.