



FREDERIK MEIJER Gardens & Sculpture Park

JOB POSTING - CULINARIAN

Department: Culinary Arts & Events
Status: Hourly, Full-time, Non-Exempt

Supervisor: Executive Chef
Date Posted: April 15, 2022

Position Summary: Provide support through food production and distribution of products and services for on-premises Catering, Café, and Concessions operations. 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.
- 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.
- Maintain portion controls, stock rotation and an organized inventory.
- Plan and execute food service 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.
- Assist with coordination, preparation, execution of concessions food for summer concerts.
- Maintain Serv Safe Certification and adhere to 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 treating 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 employees, volunteers, members, and guests.
- A flexible and collaborative culture is important. Other duties may be assigned within the department as well as across the organization.

Education and/or qualifications preferred:

- ServSafe Certification preferred
- Minimum of 2 years, back of house, high volume work experience in a catering culinary setting
- Strong focus on time management, sense of urgency, quality standards and customer service
- Must have a valid driver's license and able to work a mixed schedule including days, nights, weekends, and occasional holidays.

Working Conditions: Fast paced environment in one of Michigan's leading cultural destinations. Requires high levels of social contact and physical work handling hot and sharp objects. Must be able to perform physical activities such as, but not limited to, lifting heavy items (up to 50lbs unassisted) bending, walking, and standing for long periods of time. Very customer service-oriented work and requires multi-tasking in a hands-on manner i.e., food production, verbal communications, and guest services.

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

As part of our onboarding process, all new hires are required to complete our background check and drug screen process, which tests for amphetamines, cocaine, opiates, and phencyclidine.

Frederik Meijer Gardens & Sculpture Park promotes the enjoyment, understanding, and appreciation of gardens, sculpture, the natural environment, and the arts.

**Frederik Meijer Gardens & Sculpture Park is an Equal Opportunity Employer.
We believe in fostering a diverse and inclusive workplace.**