

POSITION:	Cook
CLASSIFICATION:	Regular, Part-Time, 25 hours/week. Non-Exempt/Hourly
LOCATION:	Waite House: 2323 11th Ave S, Minneapolis, MN 55404
CLOSING DATE:	August 1 st , 2016
ORGANIZATION WEBSITE:	www.puc-mn.org

ORGANIZATION SUMMARY:

Pillsbury United Communities works with underestimated populations across Minneapolis to foster the resilience and self-sufficiency of individuals, families and community as a whole. We design solutions that address a spectrum of intersecting needs- from education to employment to health- while continually investing in our own capacity to innovate and improve. We're creating a new model for nonprofit organizations with our interconnected system of programs, community centers, and social enterprises that connect with over 55,000 individuals each year.

JOB SUMMARY:

This position assists with the operations of three essential culinary arts initiatives which operate out of PUC's Waite House facility in the Phillips neighborhood of Minneapolis:

- Two daily meal programs, for adults and youth respectively.
- A social enterprise catering business that reinforces PUC's values around food justice in addition to earning income.
- The "Community Culinary Arts" training program for youth and adults.

JOB RESPONSIBILITIES:

- Plan and prepare nutritious meals that comply with minimum standards of nutrition.
- Ensure compliance with safety regulations for handling, preparing and storing food.
- Clean and organize the kitchen and pantry to ensure passing of all health inspections.
- Review production schedule to determine food requirements including variety, quantity, supplies and equipment.
- Prepare a wide variety of food in accordance with prescribed recipes.
- Slice, grind, and cook meats and vegetables using a full range of cooking methods.
- Test foods being cooked for quality.
- Maintain clean work areas, utensils, and equipment.
- Assist with food purchasing.
- Attend to day to day problems and needs concerning equipment and/or other unusual conditions.
- Supervise the work of kitchen aid staff.
- Support Waite House's culinary program by teaching practical skills and / or supervising trainees.
- Assist with production of catering preparation.

REQUIRED QUALIFICATIONS:

- High School Diploma, GED or minimum of six months of work experience directly related to the duties and responsibilities specified.
- Certified ServSafe Manager.
- Supervisory work experience.
- Effective relationship and problem solving skills.
- Ability to clearly communicate in English.
- Knowledge of food preparation and presentation methods, techniques and quality standards.
- Skilled in cooking and preparing a variety of foods.
- Ability to safely use cleaning equipment and supplies.
- Ability to accept receipt of goods and supplies.
- Ability to gather data, compile information and prepare reports.
- This position works primarily weekday / daytime hours, however, occasional evening or weekend work may be required.

Pillsbury United Communities is an Equal Opportunity/Affirmative Action Employer and will not discriminate against any person on the basis of race, religion, national origin or sex in violation of Title VII. Pillsbury United Communities prohibits discrimination against employees, applicants for employment on the basis of age, race/color, disability, marital status, national origin, religion, sex, gender identity, sexual orientation, familial status, genetic information or veteran's status.

APPLY ONLINE: https://rew11.ultipro.com/MAC1006/JobBoard/JobDetails.aspx?_ID=*F64ADB2121CA097D