



Part Time Floater Job Posting

Brockport Auxiliary Service Corporation at the State University of New York College at Brockport is recruiting for the following position and invites applications from interested individuals.

Job Title: Floater (2)	Reports to: Unit Manager/Chef Manager	
Department: The Square	Pay Range: \$11.00-\$12.00	FLSA Status: Non-Exempt
<p><u>Position Summary:</u></p> <p>Performs work of Food Prep Specialist, Kitchen Helper and Custodian. Work schedules including days, shifts, and hours are changeable, frequently on short notice, based on the requirements and needs of the unit/operation.</p>		
<p><u>Essential Functions:</u></p> <p>Performs essential functions listed in the job descriptions for Food Prep Specialist, Kitchen Helper and Custodian, including:</p> <p><u>Food Prep Specialist</u></p> <ul style="list-style-type: none"> • Follows plans for and accomplishes high volume food preparation for the day and week. Completes work delegated by the Senior Food Prep Specialist. • Responsible for following established recipes. • Maintains production and usage records as required. • Checks and maintains quantity and quality of food • Maintains high sanitary, hygienic, and safety standards and conditions, adhering to HACCP and NYS Department of Health guidelines. Assures cleanliness and maintenance of kitchen and equipment. • Assists in directing work assignments of staff in the cooks' area. Trains student workers. Helps to coach and motivates student workers in the kitchen. • Performs general cleaning, stocking and recordkeeping. • Demonstrates excellent customer service at all times while working in a fast-paced team environment. • Participates in training and performs other food service duties as requested by management. <p><u>Kitchen Helper</u></p> <ul style="list-style-type: none"> • Follows established recipes. • Under direction, prepares cold foods, assembles and cooks pizzas, pasta, paninis and other similar foods. • Uses slicer, deep fryer, turbo chef, microwave, digital food monitoring system, espresso machine and other similar equipment. • Washes dishes, pots and pans. Stacks dishes, glasses and silverware. • Removes trash. Cleans and straightens dining room. • Sets up and maintains food items; checks appropriate temperatures, takes corrective action when necessary. • Serves as cashier, host/hostess, and server. Interprets menus to customers. 		

Custodian

- Cleans appropriate areas and equipment (i.e., sweeps, vacuums, mops, waxes, etc.)
- Empties waste receptacles
- Keeps inventory of cleaning material and supplies and orders appropriate replacements
- Reports shortages
- Arranges furniture
- Sanitizes facilities
- Directs and trains student employees
- Launders aprons, uniforms, linens, sheets, etc.
- Maintains cleaning supply storage area

Education and Training

- High School/GED

Work Experience:

- Minimum 3 years high-volume professional cooking experience required, including:
 - Following and extending standardized recipes
 - Organizing and maintaining kitchen work stations
 - Maintaining production and usage records
 - Safe food handling, preventing food-borne illness, and sanitation techniques
- A two-year degree from an accredited institute or community college in a related area may substitute for two years of experience
- Any combination of education and experience that demonstrates an ability to do the job will be considered.

Physical Demands:

- Position is very physically active.
- Must be able to lift/move 30 lbs. on a regular basis
- Ability to stand (all day if necessary), walk, bend, kneel, crouch, twist and reach as the job requires.
- Repetitive Motions: grasp, push, pull, fine manipulation with knives and other common kitchen implements.

Licensure/Certification:

- Must have, or obtain (within 12 months of hire) ServSafe Certification

Skills/Abilities:

- Able to read and write English.
- Possess basic math skills.
- Able to pass hands-on, practical cooking test demonstrating knowledge of:
 - proficiency in professional knife-handling skills with ability to cut/trim various meats/poultry/fish
 - thickening techniques, soup and sauce classification and production,
 - sauté, stir fry, pan frying, deep frying, grilling, broiling, roasting, steaming, braising and stewing,
 - cold food production,
 - food presentation and garnishing standards.

Work Environment:

Typical Kitchen: exposure to extreme temperatures cold/heat, flame, chemicals, knives/sharp objects

Date Posted: 2/1/18

Applications will continue to be accepted until the position is filled.

Employment at Brockport Auxiliary Service Corporation is subject to the favorable result of a pre-employment background investigation.

Apply to:

BASC at The College at Brockport
Human Resource Office – Brockway Hall
350 New Campus Drive
Brockport, NY 14420

Electronic submissions may be sent to:

bascjobs@basc1.org

*Attachments must be in Microsoft Word, rich text format, or PDF file.

Contact Information:

Phone: (585) 395-2752

Fax: (585) 395-2663