



BOYS & GIRLS CLUB
OF COLLIER COUNTY

Title: Culinary Assistant
Reports To: Culinary Coordinator
Rate: \$11.00

Job Summary

Want to have fun at your job and learn about the Culinary world? Our Culinary Workforce Readiness Program will provide you with the necessary training in culinary art, safety, tools, sanitation, food prep, customer service, cashier skills, quality control, inventory management, and ordering. We are looking for highly motivated, enthusiastic people that want to spend time learning more about culinary with our on-the-job training! If you are up for a fun challenge, this might be the place for you.

Key Responsibilities

Club Leadership and Strategic Planning

- Follow all food safety guidelines in accordance with ServSafe
- Maintain Kitchen cleanliness
- Assist meal service to members
- Adhere to standards of professionalism
- Follow all guidelines set forth by state departments
- Timecard approvals
- Demonstrate flexibility with schedule and training
- Learn all stations in the back-of-house, including the kitchen line and food prep
- Assist managers and team members in executing opening or closing procedures

Education/Certification

- Valid Food Handlers Certification (encouraged upon hiring).

Knowledge/Skills Required

- Food handling and safety protocols adhering to the Health Department guidelines.
- Willingness to learn the Culinary Arts
- Punctual
- Strong communication skills
- Positive attitude with a strong belief in a team mentality.
- Ability to multi-task

ENVIRONMENTAL AND WORKING CONDITIONS:

- All work is conducted in a Club setting, indoors and outside.
- Maintain a high energy level.



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- Ability to adapt and overcome pressure.
- Regularly speak clearly and hear the spoken word.
- Be able to lift 50 lbs. and stand for long periods.

To Apply

Qualified interested candidates, please send resumes to the Human Resources Dept. at hr@bgccc.com.

Disclaimer

The information presented indicates the general nature and level of work expected of employees in this classification. It is not designed to contain, nor is it to be interpreted as, a comprehensive inventory of all duties, responsibilities, qualifications, and objectives required of employees assigned to this job.

EOE/DFWP/SFWP