



American Culinary Federation
Virginia Chefs Association

Virginia Chefs Association Job Posting

Job Title:	Cook	Job Category:	Click here to enter text.
Location:	Glen Allen, VA	Travel Required:	NO
Position Type:	Full-Time (M-F)		
Date posted:	July 10, 2017		
Posting Expires:	Click here to enter a date.		
Your Contact Information:			
APPLICANT SHOULD PHONE OR E-MAIL:		MAILING ADDRESS:	
Duff-Timothy@aramark.com		Tim Duff	
Email Subject Line:		Aramark	
Attention: Cook Opening		9950 Mayland Drive	
		Richmond, VA 23233	
Job Description			

Essential Tasks and Responsibilities:

- Sets up and breaks down work stations
- Maintains a clean and sanitary work station
- Cooks and prepares food according to production guidelines and recipes
- Knowledge of food product, identification, and acceptable level of food quality
- Ensures food is stored at the appropriate temperature for the appropriate length of time and follows all food safety standards
- Completes daily temperature logs
- Must know methods of food preparation, cooking times, and portion sizes to ensure food is prepared in prescribed manner
- Evaluates food quality and preparedness by tasting
- Cuts, trims, bones, and carves meats and poultry for cooking
- Responsible for using correct portions when cutting, preparing, and serving items
- Cleans and sanitizes work areas, equipment, and utensils

Additional Job Functions:

- Assists in other areas as needed
- Adheres to weekly/monthly cleaning schedules as posted by management
- Completion of any task requested by a supervisor or member of the Aramark management team.



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Qualifications:

Required Qualifications:

- Good interpersonal skills and the ability to work in a team environment
- Excellent customer service
- Minimum 1½ years experience in the food service industry as a cook
- The ability to safely operate all kitchen equipment
- The ability to read and follow recipes

Desired Qualifications:

- Serve Safe Certified
- High School Education or equivalent
- At least 1 year experience in a kitchen

Work Environment: Back-of-house. Requires frequent lifting/transporting hot food items, ability to work inside kitchen area, interact with heated equipment, steam, and other at risk conditions. Involves repetitive motion.

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Minority/Female/Disability/Veteran