

Full-Time Food Prep & Cook (10-Month Position)

Official Title	Food Prep & Cook (10-Month Position)
Department	Dining Services – under Finance
Report To	Dining Hall Manager
Category	Full-Time
FLSA Status	Non-Exempt

Primary Duties: The principal, main, major or most important duties the employee performs

Mid-Atlantic Christian University is seeking a dedicated Full-Time Food Prep & Cook to join our fast-paced campus kitchen. The ideal candidate will have a strong work ethic, a heart for service, and preferably at least 3 years of experience in food preparation and cooking.

Essential Duties and Responsibilities include the following.

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. Other duties may be assigned.

- Prepare and cook meals according to campus dining menus and dietary guidelines
 - Ensure kitchen cleanliness and food safety at all times
 - Assist in maintaining inventory and kitchen organization
 - Support food prep for special events and catering as needed
 - Collaborate with other kitchen staff to ensure timely meal service
- All other duties as assigned by the dining hall manager.

Qualifications

- Preferred 3 years of experience in food prep/cooking
- Must be able to work in a fast-paced kitchen environment
- Availability to work occasional weekends as needed
- Strong teamwork, time management, and communication skills

Additional Information:

- This is a 10-month position (August through May), allowing for Summers off
- As a Christian institution, we seek staff who support our mission and values

Please send Resumes and inquiries to chris.reel@macuniversity.edu and jane.hodgkins@macuniversity.edu

