

## Part-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	Part-time
FLSA Status	Non-Exempt

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

Part-Time Food Prep & Cook to support our kitchen team during the academic year. Experience in a fast-paced kitchen is preferred, and a servant-hearted attitude is essential. This person needs to be reliable and motivated.

### **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.*

- Assist with food preparation and cooking under supervision
  - Maintain a clean and organized workstation
  - Adhere to safety and sanitation protocols
  - Support meal service and cleanup during shifts
- 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](mailto:chris.reel@macuniversity.edu) and [jane.hodgkins@macuniversity.edu](mailto:jane.hodgkins@macuniversity.edu)

