Kitchen Assistant, Marketplace – Part Time

Campus Dining

POSITION SUMMARY
Reports to the Executive Chef and Kitchen Management Team. Prepares and produces food for the Marketplace dining facility featuring display station cooking.

SUMMARY OF DUTIES, RESPONSIBILITIES AND GOALS
Station assignments may include Grill, Sautee, Wood Fired Pizza, Wok, Deli, Bakery, Homestyle, and catering.

QUALIFICATIONS
Knowledge of cooking procedures, food handling, kitchen sanitation guidelines, and use of kitchen tools required. Looking for specific skills and experience in prep including butchery, breakfast cooking, and line cook experience dealing with fast pace and doing large volumes. Some shifts are skill specific so an open schedule is preferred. Must be able to lift at least 50 lbs, and be able to tolerate the physical requirements of frequent walking, extended standing, bending and repetitive motion. Requires excellent customer service skills and the ability to work in a fast-paced environment. Must be able to read, write and converse fluently in English. Prior cooking experience and/or culinary education required.

APPLICATION INSTRUCTIONS
Please submit a resume and cover letter explaining how your qualifications meet the requirements of the position to resumes@oxy.edu and frazierr@oxy.edu

Hourly pay rate: $14.25 - $14.93

Satisfactory completion of a background check is required as a condition of employment, but only as permitted by federal, state, and local law, including the City of Los Angeles Fair Chance Initiative for Hiring Ordinance.

We will consider for employment all qualified Applicants, including those with Criminal Histories, in a manner consistent with the requirements of applicable state and local laws, including the City of Los Angeles’ Fair Chance Initiative for Hiring Ordinance.