



Production Assistant

Campus Dining

Spring 2023

Duties/Responsibilities: Reporting to the Executive Chef, Sous Chef, Chef de Cuisine and Chef Garde Manger, will prepare and serve hot and cold menu items for stations and catering in a timely manner and to proper standards. Is responsible for the cleanliness of work area(s) while working and at end of shift. Fosters positive customer relations.

Qualifications: Prior food preparation experience required. Requires basic knowledge of how to use kitchen tools and equipment. Must have the ability to learn, retain and display the required job skills for food preparation, service and sanitation. Must be able to work with speed and efficiency following proper sanitation guidelines. Must be able to lift up to 50 lbs. and be able to tolerate the physical requirements of frequent walking, extended standing, bending and repetitive motion. Requires the ability to learn, retain and display understanding of common food allergies and preferences.

Start date: January 22, 2023

End date: May 13, 2023

Work Schedule: varies

Hours Per Week: 8

Starting pay rate: \$16.04

To apply, please submit student employment [application](#) to jrun@oxy.edu