

Job Title: Concessions Cook	Venue: Iowa Events Center/Wells Fargo Arena
Company: Spectra Food Services and Hospitality	Department: Concessions
Reports To: Concessions Manager	Supervises People (Y or N): N
Non-Exempt (Hourly)	Part time or Seasonal

JOB SUMMARY:

The Concessions Cook is responsible for prep work and cooking hot food items in the Concessions Department. Position assists with set-up, dishes and responsible for maintaining a clean and sanitized work space in accordance with company specifications. Must be able to maintain excellent attendance in accordance with the attendance policy.

ESSENTIAL JOB FUNCTIONS (including, but not limited to...):

- Prepares food in quantities as directed by the Concessions Manager or immediate supervisor
- Compliant with health, sanitation, safety and employment regulations in accordance with company standards
- Assist with set-up, clean-up and close out of the assigned Concessions stand.
- Ensure proper storage of food products

REQUIREMENTS:

- One or more years' experience in food preparation or related position
- Ability to read food orders, product labels or menus in English.
- Detail-oriented, ability to multi-task and effective prioritize in a fast-paced environment.
- Ability to perform well under pressure and tight deadlines in a loud food production environment.
- Maintain a positive attitude with co-workers, managers, volunteers & guests.
- · Requires a flexible schedule including working nights & weekends

INTELLECTUAL/SOCIAL, PHYSICAL DEMANDS AND WORK ENVIRONMENT:

The intellectual/social, physical demands and work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Intellectual/Social demands:

Basic ability to positively communicate verbally in English with co-workers and volunteers. An intermediate ability to read in English to read food orders, menu and read product labels. Ability to work well under pressure and tight deadlines. Ability to make sound decisions which demonstrate good judgment with little oversight. Ability to maintain a well-groomed, professional appearance at all times. Ability to learn proper sanitation and cleaning techniques. Ability to learn and execute company policies, procedures and guidelines.

Physical demands:

While performing duties of the job, the employee will constantly be required to grasp, fingering manipulation of product, feeling, and lifting food product. Employee will frequently push, pull, stoop & kneel to get supplies and food product. Exposure to loud environment including loud food production equipment and crowded workspace. Employees will frequently be required to lift up to 50 pounds. Vision requires ability to constantly adjust focus, peripheral vision and close vision to prepare and handle food. Ability to frequently listen & respond to communication with co-workers in a loud food production and event environment. Long periods of standing for 8 hours or more depending on business need.

Work environment:

The duties of this position are performed primarily indoors. The noise level in the work environment is usually moderate to very loud depending on events in an arena environment, a concert environment, sport event, or other event environment with thousands of guests in attendance. Working near loud food production equipment. Indoor temperature of work environment varies from cold during hockey events, to very warm near food production equipment. Exposure to wet floors and sharp objects. Employees will frequently operate kitchen equipment safely after training including, but not limited to, broiler, flat top, overs, fryers, knives, and slicers.

Apply:

To apply, send contact information, resume and available hours to iowaeventscenter@gmail.com

This job description is subject to change. Equal Opportunity Employer. Drug Free Workplace.

I have read and understand the above job description. I am also aware that these responsibilities may change from time to time with or without notice.

NAME: _

DATE: _____