



STUDENT EMPLOYMENT OPPORTUNITY

Job Title: Culinary Assistant

Rate of Pay: \$7.35

Begin Date: 08/22/2011

End Date: 05/11/2012

Work Site: Bullhead City Campus, Culinary Kitchen

Supervisor's Name: Culinary Coordinator - G. Michael Harris

Specific duties performed on a regular basis:

1. Assist in organizing product for Culinary Classes.
2. Organizing of Equipment - Smallwares, Paper goods, Dry goods.
3. Cleaning & Maintenance of Culinary Equipment.

Skills/Qualifications needed:

1. Understand basic product identification and utilization.
2. Sanitation & Safety procedures. ServSafe Certified.
3. Basic Culinary Techniques and Vocabulary.

Things your supervisor would like a student employee to understand about working in this department:

1. Importance of Sanitation & Safety
2. Culinary Techniques and Vocabulary
3. Proper Cleaning and Sanitizing Culinary Techniques.
4. The importance of consistency in students following proper techniques.
5. Respecting the food, equipment, supplies in the department.
6. Respecting all MCC students, employees, invitees and guests.