EMPLOYER JOB ORDER FORM

<table>
<thead>
<tr>
<th>JOB TITLE</th>
<th>JOB ID</th>
<th>OPEN DATE</th>
<th>LOCATION</th>
<th>REQUIRED FOR POSITION</th>
<th>REQUIRED EDUCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Cook/Sous Chef</td>
<td>17026</td>
<td>11/14/2019</td>
<td>San Jose</td>
<td>Drug Screen, Background Check</td>
<td>High School Diploma/GED</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOURS/WEEK</th>
<th>SALARY</th>
<th>WORKDAYS</th>
<th>SHIFT/HOURS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>20 - 40</td>
<td>$16.70 - $DOE</td>
<td>Various</td>
<td>Various</td>
<td></td>
</tr>
</tbody>
</table>

JOB DESCRIPTION
Chef Cook/Sous Chef

As a Chef Cook/Sous Chef, some of your job duties will include following recipes and established food production programs and procedures to prepare high-quality cuisine. You will assist with cleaning and sanitizing food preparation areas, tools, and equipment. In some areas, you may be required to obtain a food handler’s certification. More details are available in store. We are an equal opportunity employer.

• Provide high-quality customer service in accordance with our Company’s customer service standards and policies and procedures.

• Greet and engage customers, creating a welcoming experience while taking food orders.

• Provide courteous, friendly and efficient customer service

• Multi-task and maintain calm during peak times.

• Must Operating equipment such as kitchen utensils, fryers, conventional

• Operate a microwave ovens, pizza ovens, slicers, grills, food processors, wrappers, scales, printers and pallet jacks.

• Comply with established weight and measures, health and sanitation, and safety policies, practices, procedures and guidelines.

• Operate electronic cash register, receive final payment from customer (cash or credit/debit card) and accurately make proper change.

• Set up and maintain displays area according to established guidelines and procedures.

• Replace stock in preparation area from supply area.

• Adhere to uniform and grooming policy as defined within company policy.

3 TO 5 KEY SKILL SETS REQUIRED
Required Skills:

• Ability to use basic math skills

• Excellent verbal communication skills
• Excellent customer service skills

• Ability to understand and follow instructions, and ability to read, retain and comprehend guidelines, policies and procedures applicable to the position.

• Ability to multi-task and work in a fast-paced environment

• Ability to work independently as well as within a large team

• Self-motivation and drive to increase knowledge of Albertsons Safeway and Starbucks products and share that knowledge with our customers

• Ability to provide regular and predictable attendance. (Employees may be scheduled to work early mornings, evenings, weekends and holidays and schedules may vary on a weekly basis.)

• Ability to comply with workplace conduct standards

PHYSICAL REQUIREMENTS

The following attempts to communicate the traditional physical demands associated with this position:**

Seldom: 1-2 hours, Occasional: 3-4 hours, Frequent: 5-6 hours, Continuous: 7+ hours (Based on an 8 hour work day.)

• Stand/Walk: Continuous
• Grip/Grasp: Continuous
• Reach: Continuous
• Lift/Carry: Frequent/carry 1-50 lbs.*depending on amount of trash lbs. will increase
• Push/Pull: Frequent, push/pull 10-20 lbs. products/shopping carts *depending on amount of carts lbs. will increase
• Bend/Stoop: Frequent
• Twist/Turn: Frequent
• Squat/Kneel: Occasional