JOB DESCRIPTION
Summary: Prepares food and serves customers in accordance with applicable federal, state and local standards, guidelines and regulations.

Essential Duties and Responsibilities:
• Obtains daily production schedule and preparation requirements from the Chef.
• Prepares items on production sheets following established quantities and recipes.
• Completes and follows daily production worksheets and waste log sheets. Tastes completed meals to ensure quality.
• Operates and cleans equipment per department procedures after each use.
• Stores, labels and dates all food items according to policy. Follows HACCP guidelines.
• Completes all required documentation, reports, logs as required.
• Complies with federal, state and local health and sanitation regulations and department sanitation procedures.
• Takes orders from customer and prepare items requiring short preparation time.
• Serves customers in an efficient and friendly manner.
• Completes orders from steam tables and grill and serves customers at multiple stations.
• Uses approved food recipes and production standards to ensure proper quality, serving temperatures and standard portion control.
• Operates and cleans equipment per department procedures after each use.
• Stores, labels and dates all food items according to policy.
• Follows HACCP guidelines to ensure quality and safety of food supply.
• Resolves customer concerns.
• Performs other duties as assigned.

3 TO 5 KEY SKILL SETS REQUIRED
• Demonstrate an interest in food and cooking.
• Demonstrate ability to organization of walk-in, freezer and store room.
• Demonstrate competent knife handling skills.
• Demonstrate effective communication skills with cafe staff and management.
• 6 months experience in restaurant or food service kitchen.
• Understand typical culinary units of measure.
• Ability to work safely with large volume culinary equipment including but not limited to slicer, large quantity mixer, robot coupe and convection ovens.
• Ability to follow all Bon Appétit Health & safety standards. • Wear a cut resistant glove whenever using a sharp or potentially sharp tool or instruments.
• Successful Completion of F.A.C.T training
• Must be able to lift 50 lbs.

Location: Nvidia Building A 2721 San Tomas Expwy, Santa Clara, CA 95050
Note: online applications accepted only.
• Schedule: Primarily Monday-Friday. Shift may vary, open availability is preferred (more details upon interview).
• Requirement: Must have at least 6 months of experience cooking in high volume, fast paced kitchen/restaurant environment.