**EMPLOYER JOB ORDER FORM**

<table>
<thead>
<tr>
<th>JOB TITLE</th>
<th>JOB ID</th>
<th>OPEN DATE</th>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Line Cook</td>
<td>17436</td>
<td>12/16/2019</td>
<td>Sunnyvale</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOURS/WEEK</th>
<th>SALARY</th>
<th>WORKDAYS</th>
<th>SHIFT/HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>$18 - $DOE</td>
<td>Monday-Friday</td>
<td>Varies</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>REQUIRED FOR POSITION</th>
<th>REQUIRED EDUCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drug Screen, Background Check - Culinary Cert. or Degree Pref.</td>
<td>High School Diploma/GED - 1 yr exp in restaurant or food service</td>
</tr>
</tbody>
</table>

**JOB DESCRIPTION**

Summary: Prepares food in accordance with applicable federal, state and corporate standards, guidelines and regulations with established policies and procedures. Ensures quality food service is provided at all times.

**Essential Duties and Responsibilities:**
- Prepares high-quality food items according to standardized recipes and instructions to meet production, delivery and service schedules.
- Serves meals or prepares for delivery by using correct portioning, meeting outlined standards, ensuring that food is at the correct temperature and is attractive and tasty. Tastes all prepared food items.
- Uses established ticket collection procedures during service. Responsible for records from area worked during service periods.
- Cleans kitchen after preparation and serving, maintaining high standards of cleanliness. Stores or discards excess food in accordance with safe food-handling procedures.
- Keeps refrigerators and storerooms clean and neat. Ensures food and supply items are stored per standards.
- Operates and maintains kitchen equipment as instructed.
- Assists in production planning, record keeping and reporting as required.
- Assists in the ordering and receiving of all food and supplies as required.
- Reports needed maintenance, faulty equipment or accidents to the supervisor immediately.
- Attends in-service and safety meetings.
- Maintains good working relationships with coworkers, customers, administrators and managers.
- Performs job safely while maintaining a clean, safe work environment.
- Performs other duties as assigned.

**3 TO 5 KEY SKILL SETS REQUIRED**

**Skills QUALIFICATIONS:**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Strong passion and motivation to create great food that follows the Bon Appétit Sustainability commitments
- General culinary knowledge of basic kitchen practices, protocols and procedures.
- Must be able to work with heat or high temperature.
- At least 1 year working in a high volume restaurant kitchen, or similar working experience.
- Understanding of typical culinary units of measure.
- Ability to work safely with large volume culinary equipment including but not limited to slicer, large quantity mixer, robo coupe, and convection ovens.
- Ability to follow all Bon Appêtit Health & safety standards.
- Posses the ability to meet Bon Appétit unit specific uniform standards for this position.
• Utilize all Personal Protective Equipment’s per Bon Appétit guidelines.
• Wear a cut resistant glove whenever using a sharp or potentially sharp tool or instrument.

CERTIFICATES, LICENSES, REGISTRATIONS:
• ServSafe certified.

PHYSICAL REQUIREMENTS:
The physical demands 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.
While performing the duties of this job, the employee is regularly required to:
• Stand, talk or hear, and taste or smell.
• Walk; use hands or fingers, handle or feel; stoop, kneel, crouch or crawl; reach with hands and arms.
• Regularly lift and/or move up to 25 pounds and may occasionally lift up to 50 pounds.
• Specific vision abilities required by this job include close vision, color vision, depth perception, and ability to adjust focus.

LANGUAGE SKILLS:
• Ability to comprehend and speak simple sentences in English to perform essential functions of the job.
• Ability to read and comprehend simple instructions, short correspondence, and memos written in English.
• Ability to effectively present information in one-on-one and small group situations to customers, clients, and other employees of the organization.