

Culinary Kitchen Team Member

Reports to: Creative Culinary Manager

FLSA: Hourly, non-exempt

Pay Grade:

Summary: This position supports the mission by using local, seasonal, and Gardens-grown ingredients to connect our guests to the natural world around them. Team members working in Culinary will perform tasks in a professional manner with awareness and kindness towards guests, volunteers, and other team members. Collaboration, clear communication, and creativity are important in maintaining a healthy, efficient, and sustainable work environment. Team members will always ensure that health and food safety standards are being followed and maintained. This effort results in a transformational culinary experience which enriches a guest's visit while generating meaningful financial support for the Gardens and our community.

Some Essential Functions: *(This job requires the performance of the following tasks, with or without accommodation. Incumbents may be regularly or occasionally required to assume additional responsibilities or perform additional tasks.)*

- Prepare a variety of foods, such as sandwiches, salads, baked goods, and other desserts.
- Portion, package, wrap, and label ready-to-eat foods.
- Wash, peel, cut, and cook various foods, such as fruits and vegetables, to prepare for serving.
- Cut, slice, chop, and cook meat, poultry, and seafood.
- Mix and/or portion ingredients for green salads, fruit salads, vegetable salads, and pasta salads.
- Clean and sanitize work areas, equipment, utensils, dishes or silverware.
- Store food in designated containers with approved labels in storage areas to prevent spoilage.
- Stock cupboards, shelves, freezers, and refrigerators with prepared food.
- Take and record temperatures of food and food storage areas such as refrigerators and freezers.
- Weigh and measure ingredients.
- Carry food supplies, equipment, and utensils to and from storage and work areas.
- Wash dishes and put away clean dishes.
- Put away deliveries in approved locations.
- Remove trash and kitchen garbage and maintain clean and sanitary kitchen floors, prep areas, and surfaces.
- Scrape leftovers from dishes into garbage or compost buckets.
- Vacuum, sweep, and mop kitchen and storage areas.
- Inform supervisors when equipment is not working properly and when food and supplies are getting low.
- Assist other team members with various tasks as needed.

- Operate cash register, handle money, and other cashier duties, as needed.
- Continually update your knowledge and understanding of CMBG, including the Gardens' layout and its range of offerings, in order to provide accurate information and helpful assistance to guests.
- Bring questions or issues to the attention of management in a timely and appropriate manner, and share customer feedback with management.
- Participate in Gardens-wide initiatives including Gardens Aglow assignments

Qualifications:

- Commitment to working across the organization to support the integration of IDEA (Inclusion, Diversity, Equity, and Accessibility) principles into CMBG's internal operations and its relationships with visitors and guests.
- Excellent customer service skills with a friendly, positive attitude.
- Must be comfortable interacting with guests, volunteers, staff, board members, and the community, striving to exceed guest expectations and creating an exceptional experience for those visiting the Gardens.
- Teamwork orientation that supports and uplifts the work environment.
- A desire to learn more about the Gardens.
- Able to work efficiently in a fast-paced environment.
- Experience with kitchen and food preparation; knowledge of food service and safety preferred.

Work schedule:

This is a seasonal position, May 1 –October 17 with varied hours. Some early mornings, weekends, and evenings are required. Additional hours will be available during Gardens Aglow, from mid-November to January 1.

Physical and environmental factors:

- Ability to be on your feet for 8 or more hours/day.
- Ability to lift 40lbs.
- Able to bend, stoop, reach, and lift.
- Able to use a stepstool and climb stairs.
- The work environment includes exposure to heat, moisture and cold.

This is not necessarily an exhaustive list of responsibilities, skills, duties, requirements, efforts, or working conditions associated with the job. While this job description is intended to be an accurate reflection of the current job, the company reserves the right to revise the functions and duties of the job or to require that additional or different tasks be performed when circumstances dictate (such as emergencies, changes in personnel, work load, rush jobs, or technological developments).