CULINARIAN -- ID# 16380 (Honolulu, HI) hide this posting

Kapi'olani Community College. Regular, Full-Time, RCUH Non-Civil Service position with Kapi'olani Community College, American Culinary Federation (ACF) Apprentice Program at Kapi'olani Community College, located on Oahu, Hawaii. Continuation of employment is dependent upon program/operational needs, satisfactory work performance, availability of funds, and compliance with applicable Federal/State laws.

MINIMUM HOURLY RATE: $13.68/Hr.

DUTIES: Performs culinary and baking activities at a work station in a large food service operation or in a small food service operation; may supervise, train, and instruct apprentices and student workers in a limited area of culinary procedures. Utilizes food to be cooked as economically as possible to avoid waste and to conserve supplies available.

PRIMARY QUALIFICATIONS: EDUCATION/TRAINING: Associate's Degree from an accredited community college with specialization in Culinary/Pastry Arts, which provided training and skills necessary for supervisory positions in a food service operation. Education must have provided culinary knowledge as outlined in the accreditation requirements of the American Culinary Federation (High School Diploma or G.E.D. equivalent and four to six (4-6) years of experience may substitute for an Associate's Degree). EXPERIENCE: Up to one (0-1) year of food services experience that demonstrated knowledge of quantity and quality food and beverage purchasing, safety and sanitation practices, effective work organization, and staff utilization. ABIL/KNOW/SKILLS: The art and science of culinary arts to include all aspects of restaurant operations to include: kitchen management; quantity cookery; the use and care of cooking utensils and equipment; kitchen safety and sanitation requirements; principles and practices of supervision; menu planning; food purchasing and storage. Ability to instruct and supervise others in all culinary activities; estimate amounts of foods necessary to meet menu requirements; plan culinary activities to meet scheduled meal times. PHYSICAL/MEDICAL REQUIREMENTS: Perform heavy lifting (up to thirty (30) pounds unassisted). Must possess tuberculosis (TB) clearance. POLICY AND/OR REGULATORY REQUIREMENTS: As a condition of employment, employee will be subject to all applicable RCUH policies and procedures and, as applicable, subject to University of Hawaii's and/or business entity's policies and procedures. Violation of RCUH's, UH's, or business entity's policies and/or procedures or applicable State or Federal laws and/or regulations may lead to disciplinary action (including, but not limited to possible termination of employment, personal fines, civil and/or criminal penalties, etc.).
SECONDARY QUALIFICATIONS: Experience working as a baker or higher in a full service restaurant. Familiar with all aspects of cooking including short order, quantity cooking, Continental cuisine and Asian/Pacific cuisine.

INQUIRIES: Ronald Takahashi 734-9485 (Oahu).

APPLICATION REQUIREMENTS: Please go to www.rcuh.com, click on "Employment"; select "Apply" and navigate to "See Job Announcements and/or Apply for a Job." You must submit the following documents online to be considered for the position: 1) Cover Letter, 2) Resume, 3) Salary History, 4) Supervisory References, 5) Copy of Degree(s)/Transcript(s)/Certificate(s). All online applications must be submitted/received by the closing date (11:59 P.M. Hawaii Standard Time/RCUH receipt time) as stated on the job posting. If you do not have access to our system and the closing date is imminent, you may send additional documents to rcuhhr@rcuh.com. If you have questions on the application process and/or need assistance, please call (808)956-8344.

CLOSING DATE: August 1, 2016.

Equal Opportunities Employer -- Minorities/Women/Disability/Veteran.

- Principals only. Recruiters, please don't contact this job poster.
- do NOT contact us with unsolicited services or offers

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