



food service for a sustainable future®

CHEF – HOURLY (FULL-TIME OPENINGS)

- We have openings for full-time **CHEF - HRLY** positions.
- **Location:** Oregon Episcopal School - 6300 SW Nicol Road Portland, OR 97223 *Note: online applications accepted only.*
- **Schedule:** F/T: Flexible with some evenings and weekends.
- **Requirement:** Prefer three years of kitchen experience in similar work environment.

Follow the link to apply:

<https://career8.successfactors.com/sfcareer/jobreqcareer?jobId=302123&company=CGNA&username=>

If you have a positive attitude and a love for learning, you may be interested in joining our team.

Are you looking for a job with competitive wages and benefits, one in which you can learn and grow while making a difference in the world? We're hiring! Bon Appétit Management Company operates more than 1,000 cafés around the country for corporations, universities, and museums, as well as a few dozen public restaurants. We've led the industry in socially and environmentally responsible sourcing, from sustainable seafood to cage-free eggs. We cook everything from scratch using fresh, local ingredients.

Full time associates at Bon Appétit are offered many fantastic benefits such as:

- Paid vacation and sick leave
- Medical, Dental, and Vision
- 401(k) with matching by company
- Flexible Spending Accounts (FSAs)
- Commuter Benefits
- Wellness Program
- Employee Assistance Program
- Life Insurance for Associates and Eligible Dependents
- Short Term Disability (STD) and Long Term Disability (LTD)
- Accidental Death & Dismemberment (AD&D) Insurance
- On-the-job training

Learn more about careers with Bon Appétit: <http://www.bamco.com/careers/>

Summary: Directs, coordinates and evaluates assigned kitchen, food production and food-service associates.

Essential Duties and Responsibilities:

- Supervises, coordinates and participates in activities of cooks and other associates engaged in preparing, cooking and serving food. Ensures all food handling, sanitation and customer service standards are met.

- Supervises hourly kitchen associates, including interviewing, scheduling, payroll, training, counseling, participating in reviews and recommending disciplinary action.
- Efficiently prepares high-quality food items according to standardized recipes to meet production, delivery and service schedules. Serves meals or prepares for delivery.
- Ensures proper presentation, food quality, portion control and maintenance of proper serving temperatures.
- Tracks food use, waste and consumption to requisition or purchase product.
- Receives and inspects product and supplies for quality and quantity to ensure appropriate inventory.
- Maintains sanitation of equipment, supplies and utensils. Cleans workstation thoroughly before leaving area. Keeps display equipment clean and free of debris during meal service to ensure compliance with sanitation, safety, production and merchandising requirements.
- Helps select and develop recipes and menus.
- Performs other duties as assigned.

Must be able to pass DHS criminal background check per client.

About Compass Group: Achieving leadership in the foodservice industry

Compass Group is an equal opportunity employer. At Compass, we are committed to treating all Applicants and Associates fairly based on their abilities, achievements, and experience without regard to race, national origin, sex, age, disability, veteran status, sexual orientation, gender identity, or any other classification protected by law. Qualified candidates must be able to perform the essential functions of this position satisfactorily with or without a reasonable accommodation. Disclaimer: this job post is not necessarily an exhaustive list of all essential responsibilities, skills, tasks, or requirements associated with this position. While this is intended to be an accurate reflection of the position posted, the Company reserves the right to modify or change the essential functions of the job based on business necessity. **Los Angeles applicants: Compass Group will consider for employment qualified applicants with criminal histories in a manner consistent with the requirements of the Los Angeles Fair Chance Initiative for Hiring (Ban the Box ordinance).*

Req ID: 302123

Bon Appetit