



food service for a sustainable future®

FOOD SERVICE WORKER/CATERING ATTENDANT (FULL-TIME)

- We have an opening for a full-time **FOOD SERVICE WORKER/CATERING ATTENDANT** position.
- **Location:** Oregon Episcopal School - 6300 SW Nicol Road Portland, OR 97223 *Note: online applications accepted only.*
- **Schedule:** F/T: Monday through Friday, 6:30 a.m. - 3:00 p.m.
- **Requirement:** Minimum one year food service/Catering experience. Position will handle both service in the dining hall and small Catering event set-ups.

Follow the link to apply:

<https://career8.successfactors.com/sfcareer/jobreqcareer?jobId=301534&company=CGNA&username=>

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

Bon Appétit Management Company believes we can change the world through food. A pioneer in socially and environmentally responsible sourcing, we cook everything from scratch using fresh, local ingredients. Our teams at corporations, universities, and museums all across the US have the freedom to create menus tuned to their guests, mixing regional comfort foods and global cuisine. We are committed to nurturing our staff's talents, staying ahead of dining trends, and making a difference in the food system. Join us in our mission of "food service for a sustainable future."

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

- Medical
- Dental
- Vision
- 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
- Discount Marketplace
- And other voluntary benefits

Summary: Prepares, presents and serves food as needed.

Essential Duties and Responsibilities:

- Performs prep work such as washing, peeling, cutting and seeding fruits and vegetables. Weighs and measures designated ingredients.
- Carries pans, kettles and trays of food to and from work stations, stove and refrigerator in accordance with safety standards.

- Stores food in designated areas following wrapping, dating, food safety and rotation procedures.
- Cleans work areas, equipment and utensils.
- Distributes supplies, utensils and portable equipment.
- Utilizes approved food recipes and production standards to ensure proper quality, serving temperatures and standard portion control.
- Serves customers in a friendly, efficient manner following outlined steps of service.
- Resolves customer concerns and relays relevant information to supervisor.
- Ensures compliance with company service standards and inventory and cash control procedures.
- Assures compliance with all sanitation and safety requirements.
- Performs other duties as assigned.

Must be able to pass DHS background check per client

About Compass Group: Achieving leadership in the foodservice industry

Compass Group North America is a diversity growth-oriented organization. Our goal is to improve the quality of work life by using fair and consistent treatment and providing equal growth opportunities for ALL associates. We are an Equal Opportunity Employer that considers applicants without regard to race, sex, religion, national origin, disability or protected veteran status.

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.

Req ID: 301534