



Position Title: Cook
Supervisor: Café Manager
Opening Date: October 22, 2021
Closing Date: Until Filled
Salary: DOQ

QUALIFICATIONS:

- High school diploma or equivalent.
- Two or more years of experience.

SUMMARY OF JOB RESPONSIBILITIES:

- Responsible for food production.
- Read and follow recipes.
- Ability to operate a variety of kitchen equipment in order to cook, measure, mix, wash, peel, cut, or shred meats, fruits, vegetables or other ingredients.
- Trim and cut meats, poultry, and fish.
- Clean and maintain work area; assure compliance with the North Dakota State & Spirit Lake health codes and sanitation standards.
- Minimize leftover and/or excess food production.
- Label and date all items and store in appropriate areas.
- Ability to lift and carry 30 pounds. May be required to setup and maintain food service lines.
- Provide friendly and professional service to customers.
- Participate in college training and/or in-services to enhance professional growth and development. Must take and successfully pass Food Handler Certification and recertify as needed.
- Assist in monthly inventory counts.
- Participate in increasing knowledge of Dakota culture and language.
- Other duties as assigned.

Appointment will be subject to the applicant's successful completion of a satisfactory criminal background check and drug screening. CCCC gives preference to qualified Native American's and Veterans in accordance with the Spirit Lake Tribal Employment Rights Ordinance (TERO). CCCC is an EEOC Employer.

Contact: Human Resource Office 701-766-1309

Submit Resume/Application with supporting documents to sheri.diehl@littlehoop.edu

Visit our website www.littlehoop.edu for an online application

