TEMPORARY SHORT ORDER COOK

DEPARTMENT: Dining Service
Closing Date: UNTIL FILLED
Employment Detail: Part-Time, Temporary
Hiring Zone: $10.70/hour

Primary Duties
Position performs skilled tasks in short order cook, to provide a variety of food outlet options to students, faculty, and general public. Maintains quality and quantity control related to all elements associated with the grill. Duties include cleaning and sanitizing work and storage areas and equipment as needed. Shreds, slices, cleans, chops and portions meats, vegetables, cheeses and fruits using the proper equipment. Maintains consistent quantity and quality control through standard cooking procedures. Performs other related duties as assigned.

Required Skills
• Ability to work efficiently during intense peak production hours
• Demonstrated ability to establish and maintain cooperative working relationships with a diverse workforce and the general public
• Must be able to perform constant physical activity: move up to 50lbs from floor level to 40 inch table height on a regular basis; stand on a continuous basis for extended periods of time; perform duties with repetitive motion of wrists, arms, and shoulders; and be exposed to hot temperatures, cleaning products, soaps and sanitizers

Preferred Qualifications
• Cook experience with two year’s experience in a high volume or institutional food service.
• Working knowledge of standard food service practices and methods, including sanitation and safety standards

To apply, please submit the following items:
• Montana Tech application.
• Background Check Authorization Form
   http://www.umt.edu/hrs/forms/forms/AuthBackgrndCheckStaff.doc

The items listed above should be delivered to:

Montana Tech Personnel Office
1300 West Park Street
Butte, MT 59701
Phone: 406-496-4380
Fax: 406-496-4387
e-mail: cisakson@mtech.edu

As an Equal Employment Opportunity/Affirmative Action Employer, We Encourage Applications from Vietnam Era Veterans, Disabled Individuals, Minorities, and Women.