



ADAMS COUNTY
invites applications for the position of:

Café Lead – Colorado Air and Space Port

SALARY: \$14.29 - \$20.01 Hourly

OPENING DATE: 04/16/19

CLOSING DATE: 04/30/19 04:30 PM

WHAT SUCCESS LOOKS LIKE IN THIS JOB:

Coordinate daily operations and personnel. Assist with all aspects of healthful and safe food preparation, food service, budgeting, coordinates catering for aircraft and events, assists with ordering food and supplies.

EXAMPLES OF DUTIES FOR SUCCESS:

- Operate a variety of institutional kitchen equipment including a steam kettle, gas stove, oven, and commercial dishwasher.
- Maintain a monthly inventory of all food products and dry stock.
- Order operating supplies and small wares as needed.
- Receive weekly food and non-food supply orders.
- Assist Supervisor in planning well balanced and nutritious menus.
- Ensure proper storage of supplies and foodstuffs according to local health code regulations and HACCP procedures.
- Assist with the maintenance of food service facilities, equipment, and storage areas in a clean and sanitary manner.
- Attend staff meetings and training sessions.
- Attend and participate in extracurricular events as requested.
- Prepare meals for customers with special diets and diet modifications
- Deliver meals from kitchen to the restaurant.
- Preparing catering menus.
- Perform other related duties and responsibilities as required.

QUALIFICATIONS FOR SUCCESS:

Any combination of experience and training that would likely provide the required knowledge and abilities is qualifying. A typical way to obtain the knowledge and abilities would be:

- **Experience:** Two years of high-volume institutional-based cooking environment (schools, correctional and health care facilities).
- **Education and Training:** High school diploma or GED. Preferred requirement: Associates Degree in Culinary Arts, Related Food Service, Nutrition or equivalent experience.
- **License or Certificate:** Must have a valid Colorado Drivers License
- **Background Check:** Must pass a criminal background check and Central Registry check.
- **Other:**
 - Must complete physical examination and TB test upon hire.

- Ability to stand for long periods of time, lift up to 50 pounds, withstand exposure to heat, cleaning chemicals, noise, and hazards from kitchen appliances.

Work Schedule: Sunday thru Saturday 7:00 a.m. - 4:00 p.m.

APPLICATIONS MAY BE FILED ONLINE AT:
<http://www.adcogov.org/current-career-opportunities>

Position #03784
CAFÉ LEAD – COLORADO AIR AND SPACE PORT
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4430 S. Adams County Parkway, Suite C4000B
Brighton, CO 80601-8213

crecruit@adcogov.org

Café Lead – Colorado Air and Space Port Supplemental Questionnaire

- * 1. Do you have at least two years of high-volume institutional-based cooking experience?
 - Yes
 - No
- * 2. Do you have at least a high school diploma or GED?
 - Yes
 - No
- * Required Question