



## **Culinary Support Team Member**

***Applications Accepted Starting September 7, 2023***

***Application Review Starting September 21, 2023***

Culinary Support Team Members (CSTs) are the “front-of-house” aspect of the Culinary program. This role is key in representing the work of the Culinary program to the wider Miss Hall’s community. Meal service is an important aspect of Miss Hall’s culture and helps build a strong community. CST’s are integral in the service of meals and provide friendly, responsive, and helpful service. Responsibilities for this important role include service, setup, and breakdown of all meals. CST’s also help maintain inventory and develop concepts of service, in coordination with the Director of Culinary. This is a 12-month position that includes a generous benefits package and paid time off. Miss Hall's School is committed to diversifying its staff and encourages applicants who are committed to bringing a diversity, equity, and inclusion lens to their work

Miss Hall’s School inspires and encourages each girl to pursue the highest standards of learning and character; to contribute boldly and creatively to the common good; and to seek a purposeful life, based on honor, respect, growth, and personal authenticity.

At Miss Hall’s School, we champion social justice; insist that all community members demonstrate respect for each other through words and actions; and affirm that diversity, equity, and inclusion are essential to learning and problem solving, discovery and personal growth, and cultivating empathy and cultural competency. Guided by these beliefs, and with the understanding that being an inclusive community requires ongoing work and commitment, we foster cross-cultural dialogue and allyship to honor and celebrate our diverse community.

### **Responsibilities**

- Help serve and prepare food as required, following standards and procedures
- Keep a “clean-as-you-go” attitude by maintaining clean floors, workstations, and a welcoming dining area
- Empty trash and recyclables as needed
- Assist kitchen team with prep and food production
- Store food in a sanitary fashion in designated areas
- Maintain temperature logs of refrigeration equipment
- Help put up orders in designated areas and restock areas as needed
- Set up or break down kitchen prep area at beginning or end of shift
- Alert team members of broken equipment or issues
- Other duties as assigned

### **Required Knowledge, Skills, & Abilities**

- Provide excellent customer service to our students and MHS Community
- Ability to work well in a team
- Show initiative, willingness to do job at hand
- Understand basic kitchen protocols and some knowledge of food prep



- Experience with high-volume kitchen, catering, and/or fine dining preferred
- Ability to follow set recipes and maintain quality of food
- ServSafe certification a plus
- Attention to detail
- Willingness to learn
- Demonstrated commitment to equity and inclusion and to serving a diverse, global community
- Commitment to the Miss Hall's School Mission and Core Value

**Wage \$17.31/ hour**