

JOB TITLE: MC Food Service Server/Cook  
REPORTS TO: Assistant Manager  
DEPT: Enterprise

STATUS: PT hours bases on Catering needs  
SCHEDULE: Varying Hours  
UPDATED: April 2018

*Springs Rescue Mission considers every position one of ministry and a vital and valued part of our team. Therefore, it is essential that all employees of SRM have a personal relationship with Jesus Christ and subscribe to our Statement of Faith and Core Values.*

**SUMMARY OF POSITION:**

Provide customer service and food preparation for Springs Rescue Enterprises food service business activities.

**DUTIES & RESPONSIBILITIES:**

- Assist Mission Catering staff in preparing food for catering events, cafes and other food service venues
- Help set-up catering events, cafes and other food service venues
- Work as a server and/or cashier food for catering events, cafes and other food service venues
- Insure proper use, cleaning and storage of food service equipment.
- Secure food service orders; insure proper food handling and storage.
- Observe established health and safety standards and procedures, including those of USDA, OSHA and Servsafe
- Inspect all food deliveries upon arrival for freshness and quality.
- Attend internal and external meetings and trainings as requested or expected.
- Additional duties as requested.

**SKILLS & QUALIFICATIONS:**

- Maintains a personal relationship with Jesus Christ and is a constant witness. Christ-centered and compassionate attitude in dealing with people including the homeless and faithfully upholds and exemplifies SRM's Statement of Faith
- Serves as an advocate for Mission Catering in a contract food service environment
- Strong customer skills
- Strong math skills
- Knowledge of food safety procedures
- Ability to follow written and verbal instructions
- Able and willing to follow recipes
- Good eye-hand motor skills: precise, careful, and safety conscious
- Able to work with diverse groups of people, treating all with dignity and respect
- Computer literate, knowledgeable in Word, Excel, and Email
- Knowledge of 12-steps/recovery/mental illness preferred
- Valid Colorado driver's license

**WORKING CONDITIONS/PHYSICAL FACTORS**

*Occasionally = 1%-33%; Frequently = 34%-66%; Continuously = 67%-100%*

Standing:	<i>Frequently</i>	Lifting:	<i>Frequently, up to 50 lbs</i>
Reaching:	<i>Frequently</i>	Bending:	<i>Frequently</i>
Climbing:	<i>Occasionally</i>	Carrying:	<i>Frequently</i>

Requires good manual dexterity and eye-hand coordination

*The Food Services Coordinator is required to perform all of the above on an on-going and rotational basis.*

**EQUIPMENT/TOOLS USED:**

- Industrial slicer/mixers/food preparation equipment
- Chef's knives
- Computer/copier
- Phone/fax
- POS System
- Catering equipment and vehicles
- Automatic dishwasher
- Ice machine

**EDUCATION/EXPERIENCE**

- High School degree or equivalent required
- 2 years of Restaurant or catering experience preferred
- 2 years of customer service experience preferred