

approved

STUDENT LABOR POSITION DESCRIPTION

Boone Tavern

Most Recently Updated 04/02/99

Position Title: Student Kitchen Staff
Must work 10 hrs/wk.

I. Grade Level: 1

II. Description:

A. The following are the essential duties for a Kitchen Staff in Boone Tavern:

1. Assist the production staff of the kitchen, some of whom are full-time non-student workers and some of whom are student workers, with one or more of the

following:

- A.** Cold food preparation.
- B.** Meat and vegetable preparation.
- C.** Bakery preparation.
- D.** Wash dishes, clean floors, restock.

2. Perform other job-related duties as assigned.

B. The following are *possible additional* duties for this position:

1. Occasionally assume responsibility for a production position (eg, cold prep, bakery items, vegetables).
2. See that the workplace and environs are clean.

III. Learning Opportunities:

- A.** Develop the attributes appropriate to Grade 1 positions: learning to meet schedules and standards of performance, efficient use of time, positive attitudes toward work and supervision, working with others, sharing responsibility, recognition of the importance of work, basic skills and communication.
- B.** Learn the basics of at least one of the production positions in the kitchen.
- C.** Learn teamwork.
- D.** Gain firsthand general kitchen experience in a fine-dining restaurant.
- E.** Punctuality and dependability.
- F.** Sense of Boone Tavern as a "window to the College," the first image most get of Berea, and sense of its tradition of fine service, fine food, Mountain culture tradition, work ethic.
- G.** Serve-Safe course in food-borne illnesses in-service training.

IV. Basic Qualifications:

A. General: Ability to work in a kitchen (a frequently hot, steamy, environment); attention and concern for security and safety (kitchen is especially important area to respect this). Doing this position in one's first year is the first step in a progression to General Manager.

B. Skill: none.

C. Physical: Ability to carry 25 pounds.

D. Academic: none.

V. Desirable Qualifications:

Prior experience working in a kitchen.

VI. Narrative Summary:

Student assisted kitchen production staff with one or more of the following: preparation and presentation of cold food, meats and vegetables, baked goods, and on occasion may have assumed primary responsibility for preparation of a given food type. Student also cleaned kitchen.