The University of Connecticut has immediate openings for a full-time, non-state, union Chef Assistant positions on the Storrs Campus in its Department of Dining Services. This position assists the Chef with the preparation, set-up and service of breakfast, lunch, and dinner. The University of Connecticut is a dynamic place to work with a generous benefits package that includes low cost medical and dental premiums. View our website at www.dining.uconn.edu to learn more.

Duties and Responsibilities: Performs a variety of tasks such as preparing base ingredients for soups, salads, meats, vegetables, desserts, beverages, etc.; operates all kitchen equipment to include grill, ovens, steam equipment, fryolators and ovens; maintains a high standard of sanitation and cleaning relative to equipment and working environment; assists with weekly ordering of supplies and food products; strict adherence to all sanitation and food handling procedures; assumes same duties in another kitchen as required by staffing needs; assumes duties of preparation of meals in Chef’s absence and performs other duties as required.

Minimum Qualifications:

1.) Six months institutional cooking experience.
2.) Ability to read and follow recipes, menu printouts and menu management documentation.
3.) Ability to write routine reports and correspondence.
4.) Good written and oral communication skills.
5.) Knowledge of health and safety requirements in food services.

Preferred Qualifications:

1.) Current ServSafe certification.
2.) Culinary school degree or certification.

Candidate must possess a High School Diploma or equivalent.

This is a non-state, union employment position. The final candidates for this position are subject to a thorough background search and pre-employment drug/alcohol screen.

The hourly rate is $18.57 per hour.

The Department of Dining Services is an Equal Opportunity /Affirmative Action Employer.