The University of Connecticut has immediate openings for a full time, non-state, union Chef on the Storrs Campus in its Department of Dining Services. This position prepares and sets up for meal service. 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:** Prepares and cooks food in a dining location; follows recipes and complies with menu requirements. Performs accurate record keeping in a timely fashion; responsible for the operation, maintenance and cleanliness of kitchen and cooking equipment. Inspects food received for compliance with standards and verifies for accuracy; may be responsible for ordering food and supplies. Communicates regularly with supervisor to ensure a smooth-running dining service operation; supervises student employees at the direction of an employee of a higher grade. Strict adherence to all sanitation and food handling procedures; responsible for adhering to health and safety policies and using all safety accessories. Complies with all University and Departmental policies; assumes same duties in another kitchen as required by staffing needs.

**Minimum Qualifications:**

1.) Associates Culinary Degree
2.) Demonstrated skill in preparation and cooking of food on quantity basis.
3.) Knowledge of health and safety requirements in food services.
4.) Ability in menu preparation and record keeping.
5.) Supervisory experience and must be able to lift 60lbs.

**Preferred Qualifications:**

1.) Current ServSafe certification.

Candidate must possess a High School Diploma or equivalent. ServSafe certification is a plus.

**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 $22.42 per hour.

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