

Position Opening

Job Title:	Pinewood Cafe at Hermann Park - Line Cook
Department:	Hermann Park Conservancy Visitor Services
Work Location:	Hermann Park, Houston, TX
Full-time/Part-time:	Part-time, flexible hours
Effective Date:	6/1/2014

Primary Focus:

Hermann Park Conservancy is a citizens' organization dedicated to the stewardship and improvement of Hermann Park—today and for generations to come. The Visitor Services staff operates Hermann Park Railroad, Pedal Boats, and Pinewood Cafe, and maintains the cleanliness of Lake Plaza. They are the primary contact with Park visitors and must ensure each visitor has an enjoyable experience in the Park.

Job Description

The Pinewood Cafe team must consistently maintain high levels of customer service and culinary standards in an amusement park setting. The team is responsible for the safe and efficient operations of Pinewood Cafe at Hermann Park. The line cook's primary responsibility will be preparing food and ensuring compliance with all health department standards.

Qualifications

- Food service experience preferred
- Consistently demonstrate high levels of customer service skills
- Attention to detail. Must follow multiple safety and health department rules at all times
- Outgoing personality and ability to work with families and children
- Must enjoy working in a fun, fast paced and exciting environment
- Strong communications skills with supervisors, café staff, and customers
- Ability to stand on your feet for 6-8 hours per day
- Maintaining constructive and cooperative working relationships
- All employees must pass a pre-employment drug test and criminal background check

Salary and Hours

- \$9.00 - \$11.00 depending upon experience
- Part time hours can range from 0 – 29 hours per week depending on time of year and business conditions. Flexible hourly schedules are available
- Hours of operation: Weekdays: 10 a.m. – 6 p.m., Weekends and Holidays: 9 a.m. – 7 p.m. Hours will vary based on seasons and business conditions.

Responsibilities include but are not limited to:

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices
- Perform food preparation tasks, such as grilling sandwiches, deep frying foods, making sandwiches, carving meats, making soups or salads, and brewing coffee or tea.
- Grill and garnish hamburgers, chicken sandwiches, and grilled cheese.
- Plan work on orders so that items served together are finished at the same time.
- Restock kitchen supplies, rotate food, and stamp the time and date on food in coolers.
- Season and cook food according to recipes or personal judgment and experience
- Grill or steam meats, fish, vegetables, and other foods per recipe guidelines and health department standards
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment
- Portion, arrange, and garnish food, and serve to customers

- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption
- Perform general and intensive cleaning activities in kitchen and dining areas

How to apply:

Download the Visitor Services application at: <http://hermannpark.org/employment-opportunities/>

Mail, fax or email application to:

Hermann Park Conservancy

Attn: Visitor Services

6201-A Hermann Park Dr.

Houston, Texas 77030

Fax: 713.524.5887

Email: employment@hermannpark.org

Hermann Park Conservancy is an equal opportunity employer.