

## On the Job Training

### Apprentice Job Description for the Culinary Connection - Advanced Apprenticeship Program:

#### Responsibilities

- Set up and stocking stations with all necessary supplies and sanitation practices.
- Prepare food for service (e.g. pizza making, fry cooking, microwave cooking, flat top cooking, chopping vegetables, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow Executive Chef/Owner and Lead Employee instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards per Iowa Food Code
- Maintain a positive and professional appearance and approach with coworkers and customers

#### Requirements and skills

- Proven cooking experience, including experience as a Line Chef, Restaurant Cook or Prep Cook
- Excellent understanding of various cooking methods, ingredients, equipment, procedures, and knife skills.
- Accuracy and speed in executing assigned tasks without excessive repeat direction.
- Familiar with industry's best practices
- Culinary school diploma
- Must be able to work both independently and with a team. Must be able to adapt easily to change and willing to accept direction.
- Hours will vary from 38-48 hours a week, in a 5-to-6 day work week, primarily nights and weekends.
- Experience with pizza making and experience with fryers is a plus.
- Must be able to read and speak English.
- Must be able to follow direction and work well under the supervision and guidance of the Lead Cook and Owner.
  
- An apprentice must be at least 18 years of age, except where a higher age is required by law, and must be employed to learn an apprenticeable occupation.
- **There is an educational requirement of:**  
Culinary school diploma/degree or 2-3 years' experience working in a professional kitchen being trained under a credentialed chef.
  
- Other Qualifications:
  - Must legally be allowed to work in the United States.
  - Proven cooking experience, including experience as a Line Chef, Restaurant Cook or Prep Cook
  - Excellent understanding of various cooking methods, ingredients, equipment, procedures, and knife skills.

- Accuracy and speed in executing assigned tasks without excessive repetitive direction
- Familiar with industry's best practices
- Must be able to work both independently and with a team. Must be able to adapt easily to change and willing to accept direction.

**Special Information regarding our practices and restaurant.**

- Must read and adhere to company handbook.
- Hours are subject to vary based on the volume of the restaurant.
- Additional side work not listed above may be asked to be done to ensure a properly sanitized and clean environment.
- Hourly wage: Salary wage listed below and based on the work-based learning competencies associated with the Culinary Connection Advanced Apprenticeship Program. Starting salary = \$964.00 every 2 weeks, every other Friday

<b>Period</b>	<b>% Of Journey worker wage</b>	<b>Duration Min (Hours)</b>	<b>Duration Max(Hours)</b>	<b>Competencies</b>	<b>Wage (Annually)</b>	<b>Description</b>
1st	92.69%	2000	3000	0	\$25,064.00	With supervision, begin field training hours and become familiar with all competencies.
2nd	96.39%	2000	3000	12	\$26,064.00	Wage increase after 12 competences can be completed with little to no supervision required and at least 2000 hours on the job training completed.
End Wage	100%	4000 Hours	6000 Hours	12	\$27,040.00	100% of all 24 competencies can be completed with little to no supervision and 4000 hours on the job training completed.