



**Savor
The
Flavor**

Position: Culinary Operator

Reports to: Shift Supervisors/ Department Managers

MISSION STATEMENT

Our mission is to remain head and shoulders above our rivals in the restaurant arena. We believe that a component measure of our success will be the shareholder value we create through our core values and sustainable commitments. This value will be a direct result of our ability to enhance and crystallize our current Commerce Leadership position. The stronger our Commerce Leadership position, the more compelling our economic model. Commerce Leadership can translate directly to greater revenue, sizable profitability, major capital velocity, and correspondingly enhanced returns on capital invested. We are ladies and gentlemen serving ladies and gentlemen.

CORE VALUES

- Become solution and innovation focused.
- Trust must permeate the organization.
- Execute sanguine energy from the top down.

Filsaime Flavors is looking for skilled Culinary Operators to prepare delicious meals according to menu. You will cook dishes that will delight our customers with our standards and timely delivery. An excellent Culinary Operator must be able to follow instructions in cooking and delivering well-prepared meals. You must be deft in

moving around the kitchen and apt in multi-tasking. The goal is to help preserve and enhance our brand so we can expand our clientele.

Primary Responsibilities:

- Ensure that food products, presentation, and plating are of the highest quality, and are prepared to serve in a timely manner.
- Assure adherence to all standards of food quality, preparation, recipes, and presentation in conjunction with the specifications.
- Monitor holding and storage operations, stocking and food rotation, and guarantee food service sanitation standards are met.
- Assure new Culinary Operators are trained in best cleanliness and sanitation practices.
- Ensure ingredients and final products are fresh.
- Follow recipes, including measuring, weighing and mixing ingredients.
- Present, garnish and arrange final dishes.
- Maintain a clean and safe work area, including handling utensils, equipment and dishes.
- Handle and store ingredients and food.
- Maintain food safety and sanitation standards.
- Clean and sanitize work areas, equipment and utensils.
- Execute opening and closing procedures.
- Set up workstations with required ingredients and equipment.
- Check the quality and freshness of ingredients.
- Monitor station inventory levels.
- Accommodate guests' special requests.
- Operate kitchen equipment such as broilers, ovens, grills and fryers.

Requirements:

- Must be 16 years of age.
- Submit your autobiography.

Perks:

- ⌘ Severance Package
- ⌘ Defined Benefit Pension
- ⌘ Perseverance Development Plan
- ⌘ Paid 1-hour breaks for hourly personnel.

Job Type: Full-time

Pay: \$15.00 - \$16.00 per hour