Job Description

Job Title: Ohio City Pizzeria (OCP)/Culinary Academy -- Training Liaison
Reports To: OCP - General Manager & Culinary Arts Instructor
Work Hours: 25-30 hours per week. Tuesday through Saturday; hours may vary throughout the week. Ability to work night/weekends/holidays, as required.
FLSA Status: Non-Exempt
Dates Updated: 1/31/2022, 2/2/2022
Rate of Pay: $15 per hour; commensurate with experience.

SUMMARY:
Under the supervision of the OCP – General Manager and The Culinary Arts Instructor, the Training Liaison will be in direct communication with the Kitchen Manager regarding the day-to-day needs of the line cook areas of responsibilities and for the preparation and execution of the menu items. The Training Liaison is also responsible for coaching and training Ohio City Pizzeria employees; as well as the Culinary Academy students throughout their “on-the-job” course work. Will work to help employees and students learn their job tasks, how to become productive employees’, teach how to navigate the work culture and social environment of the job site. Provides feedback on work performance, job skills and interpersonal skills. Performs other duties of a similar nature as may be required.

ESSENTIAL DUTIES AND RESPONSIBILITIES:
- Addresses all elements of meal prep, including oven, frying, sautéing, and other cooking methods, and plating dishes according to specified recipes and standards.
- Prepares food items by cutting, chopping, mixing, and preparing sauces.
- Setting their respective station each day.
- Breaks down their station after each shift.
- Makes sure all menu items are prepared per management’s specifications.
- Ensures all safety/sanitation guidelines are met and exceeded in every aspect.
- Assists with the training and teaching of Ohio City Pizzeria employees and WSCC Culinary students.
- In coordination with OCP Management and The Culinary Academies program staff, assists OCP employees and culinarians in learning skills to secure and maintain employment.
- Works with OCP employees and culinarians to help them master skills needed.
- Regularly assesses and consistently reports on OCP employees and culinarians ability to perform assigned tasks. Provides information to Culinary Academy staff to insure data is entered into culinarians progress notes.
- Informs OCP employees and culinarians when appropriate work standards are not being met: explains resulting plan and/or actions in direct but empathetic manner to insure the desired standards are achieved.
- Participates in staff meetings and other meetings as directed.
- Attends training modules as assigned by the WSCC.
- Performs other duties of a similar nature as may be required.
QUALIFICATIONS:
- High School diploma or its GED equivalent
- One (1) to two (2) years of meal preparation experience
- Servsafe Certification

SKILLS AND KNOWLEDGE:
- Ability to handle a fast-paced environment utilizing strong multi-tasking and organizational skills.
- Handles stressful situations with professionalism, courtesy and tact.
- Understanding of regulatory requirements for cleanliness and safety.
- Providing a high level of customer service.
- Demonstrates interpersonal skills necessary to interact effectively with individuals from diverse, racial, ethnic, and socioeconomic backgrounds.
- Excellent written and verbal communication skills and the ability to communicate specifically with an audience from diverse racial, ethnic, and socioeconomic backgrounds.
- Ability to establish and maintain proper boundaries with OCP employees and culinarians in order to maintain authority and responsibility on the OCP/WSCC Campus.

PHYSICAL EFFORT & JOB CONDITIONS:
Work involves long periods of time standing, stooping, walking, pushing/pulling, reaching, frequently lifting and moving of objects weighing up to 40 pounds and occasionally lifting or moving objects weighing more than 40 pounds.

You will be often exposed to uncomfortable temperatures in kitchen because of steam and heat from cooking and dishwashing. You will sometimes be exposed to extreme temperatures of the hot kitchen and the walk-in refrigerators. You will be regularly exposed to hot liquids, sharp cutting blades and hot working surfaces. The area is usually noisy and there is danger of slipping on floors where food or beverages have been spilled or from mopped floors. You may be subject to minor injuries such as cuts and bruises and therefore must exercise caution at all times to minimize injury to self, staff, and customers.

It is the policy of West Side Catholic Center to provide reasonable accommodations to qualified individuals with a disability who are either applicants for employment or are current employees. Should you require any assistance or reasonable accommodation to complete this application or participate in interviews, please make a note on the application or notify the interviewer.

This job description in no way states or implies that these are the only duties to be performed by the employee(s) incumbent in this position. Employees will be required to follow any other job-related instructions and to perform any other job-related duties requested by any person authorized to give instructions or assignments.

All duties and responsibilities are essential functions and requirements and are subject to possible modification to reasonably accommodate individuals with disabilities. To perform this job successfully, the incumbents will possess the skills aptitudes and abilities to perform each duty proficiently. Some requirements may exclude individuals who pose a direct threat or
significant risk to the health or safety of themselves or others. The requirements listed in this document are the minimum levels of knowledge, skills or abilities. To understand responses to traumatic life events, the concept of a trauma informed environment, vicarious trauma and the need for self-care.

We are committed to promoting *Diversity, Inclusion, and Equity* throughout our organization and culture. We strive to understand and appreciate the individuality of every employee and create a better place to work for all. We nurture a culture where everyone positively acknowledges equity through action and is aware, understanding, and appreciative of diversity.

This document does not create an employment contract, implied or otherwise, other than an “at will” relationship.

West Side Catholic Center is pleased to be an equal opportunity employer.