



Cook

Shari's Café & Pies / Red Bluff
20-30 Hours Per Week / Swing Shift
Competitive Wage - DOE

Shari's Café & Pies is a family-friendly chain of sit-down cafes serving an all-American menu 24 hours a day. They are currently seeking **Cooks** to join their team. A cook contributes to the success of Shari's by executing tasks required to prepare all menu items with emphasis on quality, appearance, speed, portioning and food safety. Ensure that kitchen area, walk-in, storage area; prep bakery area and freezer are clean, sanitary and well organized.

Position Requirements:

- CA Food Handler's Card
- Able to work unsupervised
- Some kitchen experience is desired. Willing to train the right candidate

Essential Functions: To perform the job successfully, an individual must be able to perform each essential function satisfactorily. The duties and responsibilities listed below are those that must be met successfully to perform this job. Reasonable accommodations may be made to enable individuals with disabilities to perform an essential function.

- Practice excellent health, food safety and sanitation standards.
- Operate cooking equipment such as the grill, fryer, broiler, mixer, oven and steam table.
- Set up station according to restaurant standards.
- Memorize and follow all Shari's standard recipes, cooking procedures and plate set-ups.
- Prepare orders as requested by the guest according to Shari's time specifications.
- Prepare Shari's pies to specific recipes ensuring the highest product quality.
- Learn new menu items and limited time offers as introduced.
- Work effectively with managers, servers, dish machine operators, fellow cooks.
- Call servers for timely delivery of food when orders are complete.
- Handle returned plates quickly and efficiently.
- Prepare food items for later use by weighing, measuring, portioning and thawing to specific standards.
- Maintain product rotation system to ensure quality and freshness.
- Assist with food deliveries to include checking product for quality and placing products in appropriate storage areas to ensure food safety.

- Assist with the cleaning, sanitation and organization of kitchen, walk-in cooler and all food storage areas.
- Maintain a professional appearance, including proper hygiene and report to work as scheduled, in uniform and ready to take over your station.
- Perform additional responsibilities, although not detailed, as requested by the manager at any time.

For the complete job description, visit www.sharis.com (search Cook/California/Red Bluff).

To Apply: Open Interviews! Come in and ask for Char, Skip or Kevin at the restaurant Wednesday – Saturday from 2pm to 4pm. Address: 128 Bell Mill Road, Red Bluff Apply online at sharis.com and make sure you take the assessment test.