**Position Title**
Chef

**Title & Code/TTC**
TTC: Chef (DS003)

**FTE**
87.5% (Full time during the academic year and opportunity to work in the summer)

**Work Location:** UW-Stevens Point Main Campus, DeBot Dining Center

**Supervisor:** Marty Kalepp, Residential Dining Chef

**Pay Schedule-range:** Minimum $17.00/hour based on qualifications and experience

**Shift:** Variety of shifts available. Flexible scheduling offered.

**Department:**
Dining and Summer Conferences

**Department Description**
Dining and Summer Conferences (DSC) is a department within the Student Affairs Division and closely linked with the University Centers and Residential Living. DSC is under the direction of the Vice Chancellor of Student Affairs. DSC operates a comprehensive collegiate food service program delivering high quality, contemporary and innovative culinary services to meet the various needs of students, faculty, staff and visitors. The department provides a resident dining program for approximately 2,750+ meal plan participants as well as a retail food court, convenience store, coffee shops, and full service catering for the campus community of approximately 7,800 students and faculty/staff/visitors. DSC’s Mission: As a student-centered organization, the Dining and Summer Conferences team creates nutritious and sustainable meals, cultivates community, and enhances the educational experience on campus.

**University Description**
Through the discovery and dissemination of knowledge, UW-Stevens Point stimulates intellectual growth, provides a liberal education, and prepares students for a diverse sustainable world. The university is committed to creating a safe, inclusive learning community for all faculty and staff from a variety of backgrounds. Visit [www.joinuwsp.org](http://www.joinuwsp.org) for more information about UW-Stevens Point. To learn about the Stevens Point (aka Point) area fun, jobs, housing, education, quality of life, and bragging rights, visit [www.EverythingPointsHere.com](http://www.EverythingPointsHere.com).

**Position Summary**
This culinary team position ensures that dining standards are attained so customers have an enjoyable dining experience in any of our facilities. These operations include: Residential, Convenience Store, Food Court, Satellite and Catering locations of Dining and Summer Conferences. Among the standards are efficient, courteous service, proper sanitation procedures, proper use and care of food service equipment, and the production of quality, wholesome, and properly prepared foods according to standardized menus and recipes. These standards are maintained through a corps of student employees who receive training and leadership from this position. DSC is a unit under the Student Affairs Division of campus and is closely linked with the University Centers and Residential Living.

- Ability to work occasional extended hours up to 14 hours on some days.
- Ability to push or pull wheeled carts weighing up to 200#
- Ability to lift cases of food products weighing up to 50#
- Knowledge of efficient and safe use and cleaning procedures of food service equipment such as ovens, choppers, slicers, etc.
- Ability to bend, stoop and lift up to 50# when storing, stocking and rotating.
- Knowledge of food production methods and procedures including sanitation, weights, and measures
- Ability to read and interpret recipe information and production sheets from menu management system.
- The work environment requires that the incumbent communicate courteously, following customer service standards to vendors, supervisors, customers, and all DSC team members, often under stressful circumstances. The work must be performed within time constraints meetings quality schedules, and deadlines.
- Knowledge of cashier operations and cash handling procedures.
- Ability to pass driver background check and drive state vehicle.
- Thorough knowledge of food products, quality standards, and experience in the use of materials, methods, and equipment used in large scale cooking.
- Ability to independently coordinate and guide preparation activities on a large scale.
- Extensive knowledge of sanitation and health precautions in food preparation and service.
- The ability to obtain ServSafe Certification within three months of hire and complete recertification within three months of expiration.
- Working knowledge of food allergens, values and nutrition.
- Ability to prepare food for special menus and adapt recipes as needed.
- Ability to work cooperatively with all staff members and the larger university community.

Preferred Qualifications
- Prefer Associates Degree in Culinary or Hospitality Management
- Prefer ACF certification

How To Apply
Please be sure to complete all required fields and include all required documents before submitting your application. To return to a draft application, click on the “My Activities” link at the top of the screen after logging in. Once you click on Submit Application, you will not be able to edit or attach any application materials. After submitting the application, you will receive an Application Confirmation email from the application system.

Refer to the supplemental “How To Apply” document in the posting for more information.

This is a permanent University Staff position, at will employment, and non-exempt from the Fair Labor Standards Act. This position is required to serve a six-month probation period. Expectations for this position are full-time work during the academic year with flexible hours over the summer.

Screening may continue until the needs of the recruitment are met.

Files must be complete to be considered. Submission in PDF format is preferred for all attachments. Please include the following documents:
- Cover letter addressing qualifications and experience
- Resume
- Contact information for three professional references

For additional information regarding the position, please call or email:
Marshall Lee- Chair, Search and Screen Committee
Email: mlee@uwsp.edu

If you have any questions regarding the application process, need special arrangements, or if you submitted your application with missing materials, email human.resources@uwsp.edu.

Terms of Employment
This is a permanent University Staff position, at will employment, and non-exempt from the Fair Labor Standards Act. This position is required to serve a six-month probation period. Expectations for this position are full-time work during the academic year with flexible hours over the summer.

Deadline
Screening may continue until the needs of the recruitment are met.

Special Notes
The University of Wisconsin-Stevens Point is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, religion, color, national origin, sex, sexual orientation, gender identity, age, status as a protected veteran, or status as a qualified individual with a disability. UW-Stevens Point values diversity and inclusion as supported by our mission, “Through the discovery, dissemination and application of knowledge, UW-Stevens Point fosters intellectual growth, provides a broad-based education, models community engagement and prepares students for success in a diverse and sustainable world.”
Individuals with disabilities who need a reasonable accommodation during the application or interview process should contact Human Resources and Affirmative Action at 715-346-2606 or hr@uwsp.edu.

The safety and success of students, faculty, and staff at the University of Wisconsin-Stevens Point is paramount. The Jeanne Clery Disclosure of Campus Security Policy and Campus Crime Statistics Act requires the distribution of an annual security report to all current and prospective students, faculty, and staff. You may obtain the complete report at http://www.uwsp.edu/dos/Pages/Annual-Security-Report.aspx.

The University of Wisconsin-Stevens Point will not reveal the identities of applicants who request confidentiality in writing, except the identity of the successful candidate will be released. See Wis. Stat. sec. 19.36(7).

An offer of employment will require a criminal background check and authorization to work within the United States as required by the Immigration Reform and Control Act of 1986.

The University of Wisconsin System is engaged in a Title and Total Compensation (TTC) project to redesign job titles and compensation structures. As a result of the TTC project, official job titles on current job postings may change in Spring 2020. Job duties and responsibilities will remain the same. For more information please visit: wisconsin.edu/ohrwd/title-and-total-compensation-study/.

*PTO offering prorated based on start date and hours worked.