

## Student Dining Center – Salad/Deli

College of the Ozarks is looking for an experienced Salad/Deli prep at the College's Pearl Roger's Student Dining Center. Candidates must have a minimum of 1 year experience in a high-volume kitchen with a solid background of supervisory skills. The facility is an all-you-can-eat feeding 2,000 daily meals.

### Key skills include

- Ability to lift 50 pounds
- Develop proper inventory levels and rotate items
- Prepare daily items for the salad bar, deli, and catering
- Understanding of local health regulations
- A creative side to developing new recipes
- Strong leadership skills to lead a staff of 10 student workers
- Ability to communicate both orally and written to student work force
- Delegation of duties
- Work education-have a willingness to teach and train students aspects of the job in a Christ-centered environment

The successful candidate will support the Academic, Vocational, Christian, Cultural, and Patriotic mission pillars of the College. This is a full time (year-round) position and includes benefits such as paid medical insurance, retirement (403b), and vacation/sick paid time off. This position will be a morning shift Monday through Friday. Occasionally, extra time may be required for business needs. The successful applicant must pass a background check. Please submit applications/resumes to Human Resources, College of the Ozarks, PO Box 17, Point Lookout, MO 65726 or e-mail [hr@cofo.edu](mailto:hr@cofo.edu).