

College of the Ozarks is looking for an experienced Breakfast/Lunch Cook 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

- Develop proper inventory levels and keep the food filled and fresh
- Prepare daily items for breakfast, lunch and catering options
- Understanding of local health regulations. Must have a food handlers' card
- Read a recipe and prepare food according to scale
- Working with the Chef to produce high quality offerings for the campus
- Strong leadership skills to lead a staff of 25 student workers
- Ability to communicate both orally and written to the student work force
- Delegation of duties
- Actively participates in the Colleges work education program. Enthusiastically teaches and trains students job specific tasks in a Christ-centered environment
- Ability to lift 50 pounds

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.