

**Los Angeles Trade-Technical College  
Career Center | E5-413**

(Visit the Career Center or email [Sec@lattc.edu](mailto:Sec@lattc.edu) to apply for posted positions)

## Culinary Arts

### Part Time

<b>Job Title:</b>	<b>Food Service Worker</b> (reposted 10/29)	<b>Job Number: 5159</b>
<b>Hours/Days:</b>	Shift Varies	<b>Salary: \$17.82-23.48/hr.</b>
<b>Approximate Location:</b>	Los Angeles	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> Required Skills- Ability to read, understand and speak English sufficient to determine and carry out job duties; Skill in interacting effectively with guests and team members and managers in a high volume public contact setting using positive body language, direct eye contact, active listening, problem solving techniques; Ability to interact in a team based environment; Ability to perform effectively under conditions of fluctuating workload; Skill in adding and subtracting whole numbers, decimals and fractions sufficient to properly adhere to production and customer flow parameters; Ability to stand, climb, stoop, push and crouch for extended periods of time as required to complete job duties; Ability to occasionally lift items weighing up to fifty pounds such as bags of supplies, filled stock pots, cases of food products; Ability to measure dry and liquid food stuffs in units of measurement such as cup, pint, quart, pound, and oz to properly adhere to recipe and production requirements; Ability to operate equipment such as mixers, food processors, food cutters, meat slicers, blenders, hot wells, radio communication devices, hydraulic lifts, trash compactors, warewashing, garbage disposal, refuse pulper equipment; Ability to learn and apply the rules and procedures of sanitation and safety as they apply to production, storage and service within a food establishment. Preferred Skills- Ability to stand continuously throughout an eight hour shift on uncarpeted surfaces.</p> <p><b>Job Description:</b> Under the direction of the Dining Service Managers or Production Staff, provide our guests with courteous and gracious service. Perform food preparation, customer service, sanitation and other food service duties. Prepare single step cold food preparation according to standardized recipes and approved preparation and production methods. Wash, trim, cut and pan meats and vegetables. Cut and arrange desserts. Ensure that all food items are completed according to schedule and presented to customers at the proper temperature and with the appropriate garnishment. Store, seal, and label food for storage. Load and deliver food to other dining facilities. Set-up and maintain cleanliness of work areas and dining room. Sweep and mop floors. Maintain cleanliness and storage of preparation equipment, plates, silverware, glassware, pots, pans and service utensils. Clean and replenish salt and pepper shakers, napkin dispensers and ketchup in guest seating areas. Assist in organization of refrigerator, freezers and storage rooms. Launder, sort and fold smocks, uniforms and towels. Remove all trash from tables and floor areas. Perform other duties as assigned.</p>	

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**Culinary Arts**  
**Full Time**

<b>Job Title:</b>	<b>Assistant Cook</b> (posted 11/17)	<b>Job Number: 5454</b>
<b>Hours/Days:</b>	Shift Varies	<b>Salary: \$37,765k/yr.</b>
<b>Approximate Location:</b>	San Diego	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> Must have at least six months specialized experience. Specialized experience includes assisting in the preparation and production of menu items and inventorying galley equipment and utensils. Must have related experience in at least one of the following areas: 1) Graduate of an accredited culinary academy/school and has completed Serv-Safe Principles; 2) Commercial cooking experience of at least six months and has completed Serv-Safe Principles. Eligibility Requirements: Must be a United States citizen of at least 18 years of age and possess and maintain a valid: 1. U.S. Passport with a minimum of seven (7) months remaining of expiration date; 2. Transportation Workers Identification Card and/or Department of defense (DOD) Common Access Card (CAC) with a minimum of ten (10) months remaining from expiration date; 3. United States Coast Guard (USCG) Merchant Mariner's Credential (MMC) endorsed: Ordinary Seaman, Wiper, Stewards Department (FH) with a minimum of ten (10) months remaining of expiration date; 4. USCG Medical Certificate (w/o limitations/restrictions on Food Handling).</p> <p><b>Job Description:</b> The Assistant Cook is a Civil Service Mariner (CIVMAR) employed by the Navy to serve the Military Sealift Command (MSC) onboard naval auxiliaries and hybrid-manned warships worldwide, in peace and war. MSC exists to support the joint warfighter across the full spectrum of military operations. MSC provides on-time logistics, strategic sealift, as well as specialized missions anywhere in the world, in contested or uncontested environments. MAJOR DUTIES AND RESPONSIBILITIES: Incumbent is directly responsible to assist the Chief Cook in the efficient operation of the galley/kitchen as assigned. Assist in the preparation and production of menu items as directed, using progressive cooking techniques, healthy heart guidelines and approved recipes and instruction. (This includes food presentation in accordance with Armed Forces Recipe Service (AFRS) and local recipes, and following instructions on the NAVSUP 1090). Assists with inventorying galley equipment and utensils, reporting discrepancies to the Chief Cook. Demonstrates proficiency in the use of all equipment located in the galley and food service areas and be proficient in its operation and safe handling. Adhere to all principles of safety, sanitation procedures; including procedures for thawing frozen foods, storing leftovers and unused products, product shelf life; and standards of personal hygiene.</p>	

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**Culinary Arts**  
**Full Time**

<b>Job Title:</b>	<b>Prep Cook</b> (posted 11/4)	<b>Job Number: 5445</b>
<b>Hours/Days:</b>	Tuesday-Saturday	<b>Salary: \$16-\$17/hr.</b>
<b>Approximate Location:</b>	Los Angeles	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> Presents self in a professional manner to others and understands that honesty and ethics are essential. Ability to work with coworkers.</p> <p><b>Job Description:</b> Completing all tasks on the prep list from Chef. Labeling and storing all ingredients on shelves. Wash, Chopping, sorting ingredients like vegetables, chicken and meats. Parboiling food, reducing sauces and starting first steps of various dishes. Cleaning dishes and sanitizing kitchen. Adhering to all relevant sanitizing regulations and standards.</p>	

<b>Job Title:</b>	<b>Executive Chef</b> (reposted 10/29)	<b>Job Number: 5339</b>
<b>Hours/Days:</b>	Shift Varies	<b>Salary: \$DOE</b>
<b>Approximate Location:</b>	Los Angeles	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> Experience in hiring, training, supervision, forecasting, budgeting and cost control in food and labor. 4-5 years: Minimum 4-5 years experience as an Executive Chef or Executive Sous Chef at a hotel or restaurant in high volume casual fine dining environment. Preferred: Bilingual in Spanish a plus; Two (2) years of culinary school preferred.</p> <p><b>Job Description:</b> We are seeking a talented and creative Executive Chef for our full-service boutique hotel in downtown Los Angeles ! The Executive Chef is directly responsible for the efficient and profitable operation of the kitchen and related back of the house areas. Moreover, the Executive Chef ensures total guest satisfaction by maintaining a workforce that provides quality food in a timely manner to each and every restaurant patron. Adhere to Pacifica’s Pure Stay guidelines to ensure the health, safety and comfort of our team members and guests. Utilize Proper Protective Equipment (PPE) as required and in accordance with property specific guidelines; Maintain a friendly, cheerful and courteous demeanor at all times, while providing personalized service to restaurant and hotel guests; Communicate effectively with guests and fellow team members; Plan menus, costs them out, set up line requirements and staffing. Review work schedules and plan/forecast accordingly with staffing needs and food production; Estimate food requirements and order food from suppliers; Maintain quality of food for both guests and employer: Instruct cooking team members on the fine points of cooking; inspect and taste all foods prepared before serving and adjust flavors and presentation as needed; Equipment operation and maintenance: Inspect the kitchen and walk-ins for satisfactory cleaning and equipment</p>	

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### Culinary Arts

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	<p>in need of repair. Maintain sanitation standards through knowledge of health department standards and regulations; Directly responsible for impacting food cost; maintain food costs in line with budget; accountable for the department P/L; Attend all required meetings and communicate all information daily; Provide assistance to other team members and departments to contribute to the best overall performance of the department, restaurant and hotel; Perform other duties as assigned, requested or deemed necessary by management.</p>

<b>Job Title:</b>	<b>Sous Chef</b> (reposted 10/29)	<b>Job Number: 5338</b>
<b>Hours/Days:</b>	Shift Varies	<b>Salary: \$DOE</b>
<b>Approximate Location:</b>	Los Angeles	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> At least (3) three years in a Sous Chef role. Experience in hiring, training, supervision, forecasting, budgeting and cost control in food and labor. Two years of culinary school preferred.</p> <p><b>Job Description:</b> Actively searching for a Sous Chef to join the opening team for Fall 2019! The Sous Chef will assist the Executive Chef to provide qualify food to all restaurant patrons. The Sous Chef will working closely with the team to prepare all food and make sure the taste and presentation is at its best. Adhere to Pacifica’s Pure Stay guidelines to ensure the health, safety and comfort of our team members and guests. Utilize Proper Protective Equipment (PPE) as required and in accordance with property specific guidelines; Maintain a friendly, cheerful and courteous demeanor at all times, while providing; personalized service to restaurant and hotel guests; Communicate effectively with guests and fellow team members; Plan menus, costs them out, set up line requirements and staffing. Review work schedules; and plan/forecast accordingly with staffing needs and food production; Estimate food requirements and order food from suppliers; Maintain quality of food for both guests and employer: Instruct cooking team members on the; fine points of cooking; inspect and taste all foods prepared before serving and adjust flavors and presentation as needed; Equipment operation and maintenance: Inspect the kitchen and walk-ins for satisfactory; cleaning and equipment in need of repair; Maintain sanitation standards through knowledge of health department standards and regulations; Directly responsible for impacting food cost; maintain food costs in line with budget; accountable for the department P/L; Attend all required meetings and communicate all information daily; Provide assistance to other team members and departments to contribute to the best; overall performance of the department, restaurant and hotel; Perform other duties as assigned, requested or deemed necessary by management.</p>	

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**Culinary Arts  
Full Time**

<b>Job Title:</b>	<b>Cook</b> (reposted 10/29)	<b>Job Number: 5337</b>
<b>Hours/Days:</b>	Shift Varies	<b>Salary: \$DOE</b>
<b>Approximate Location:</b>	Los Angeles	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> High School or better; 1-2 years: Experience working in hotel or restaurant; 1-2 years: Professional cooking experience; Food Handlers Line Level; Job Security: Inspired to perform well by the knowledge that your job is safe; Growth Opportunities: Inspired to perform well by the chance to take on more responsibility; Ability to Make an Impact: Inspired to perform well by the ability to contribute to the success of a project or the organization; Team Player: Works well as a member of a group; Detail Oriented: Capable of carrying out a given task with all details necessary to get the task done well; Dedicated: Devoted to a task or purpose with loyalty or integrity.</p> <p><b>Job Description:</b> Actively searching for Cooks to join the team! The Cook will primarily be responsible for cooking food as ordered and should be able to work on several different orders simultaneously. The Cook will also be responsible for washing, cutting and preparing food for serving and/or cooking. Adhere to Pacifica’s Pure Stay guidelines to ensure the health, safety and comfort of our team members and guests; Utilize Proper Protective Equipment (PPE) as required and in accordance with property specific guidelines; Prepare ingredients for cooking, including portioning, chopping, and storing food properly; Utilize proper personal protective equipment when handling food, cleaning equipment and as needed; Wash and peel fresh fruits and vegetables; Weigh, measure, and mix ingredients; Prepare and cook food according to recipes, quality standards, presentation standards, and food preparation checklist; Prepare cold foods; Operate ovens, stoves, grills, microwaves, and fryers; Test foods to determine if they have been cooked according to food safety regulations. Update required food and temperature logs; Monitor food quality while preparing food; Set-up and break down work station; Serve food in proper portions onto proper receptacles; Wash and disinfect kitchen area, tables, tools, knives, and equipment; Check and ensure the correctness of the temperature of appliances and food.</p>	

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**Culinary Arts  
Full Time**

<b>Job Title:</b>	<b>Assistant Cook</b> (reposted 10/29)	<b>Job Number: 5161</b>
<b>Hours/Days:</b>	Shift Varies	<b>Salary: \$17.82-\$23.48/hr.</b>
<b>Approximate Location:</b>	Los Angeles	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> Required Skills- Ability to read, understand, and speak English sufficient to determine and carry out job duties; Skill in interacting effectively with guests and team members and managers in a high volume public contact setting using positive body language, direct eye contact, active listening, problem solving techniques; Ability to interact in a team based environment; Ability to perform effectively under conditions of fluctuating workload; Skill in adding and subtracting whole numbers, decimals and fractions sufficient to properly adhere to production and customer flow parameters; Ability to stand, climb, stoop, push and crouch for extended periods of time as required to complete job duties; Ability to occasionally lift items weighing up to fifty pounds such as bags of supplies, filled stock pots, cases of food products; Ability to stand continuously throughout an eight hour shift on uncarpeted surfaces; Ability to measure dry and liquid food stuffs in units of measurement such as cup, pint, quart, pound, and oz to properly adhere to recipe and production requirements; Skill in operating equipment such as mixers, food processors, slicers, blenders, impingers, gas range, flat top grill, char broiler, hot wells, deep fat fryers, rotisseries, Rheon machines, woks, sauté pans, steamers, and kettles; Knowledge of the rules and procedures of sanitation and safety as they apply to production, storage and service within a food establishment; Time management and organization skills to review daily production needs and plan daily work schedule; Ability to exercise good judgment and provide guests quality customer service; Culinary knowledge of food inventory, recipes, menus and production methods, including a good understanding of culinary terminology; Previous experience producing and presenting food in a high volume food service environment; Ability to lead small teams, 2-5 people, in a collaborative manner, motivating team to complete tasks effectively and efficiently; Ability to provide team leadership to one or more Senior Food Service Workers and Food Service Workers; Ability to accurately complete and maintain paperwork, including temperature logs and production records.</p> <p><b>Job Description:</b> Under the direction of the Management Team, Principal Cook, Senior Cook and/or Cook, is responsible for providing team leadership to one or more Senior Food Service Workers and Food Service Workers. Assign, motivate and monitor the work of others in the production and/or service of one or more food products from a specified menu. Prepare menu items and recipes according to production, culinary and quality standards. Accurately and appropriately utilize all production equipment. Evaluate recipes and submit changes to management. Assign and monitor food production needs to team members and ensure production needs are met. Adhere to all food handling and sanitation guidelines. Provide gracious customer service. Interact with team members and guests in a high volume dining environment.</p>	

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**Culinary Arts  
Full Time**

<b>Job Title:</b>	<b>Cook</b> (reposted 10/29)	<b>Job Number: 5160</b>
<b>Hours/Days:</b>	Shift Varies	<b>Salary: \$17.82-\$23.48/hr.</b>
<b>Approximate Location:</b>	Los Angeles	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> Required Skills: Ability to read, understand, and speak English sufficient to determine and carry out job duties; Skill in interacting effectively with guests and team members and managers in a high volume public contact setting using positive body language, direct eye contact, active listening, problem solving techniques; Ability to interact in a team based environment; Ability to perform effectively under conditions of fluctuating workload; Skill in adding and subtracting whole numbers, decimals and fractions sufficient to properly adhere to production and customer flow parameters; Ability to stand, climb, stoop, push and crouch for extended periods of time as required to complete job duties; Ability to occasionally lift items weighing up to fifty pounds such as bags of supplies, filled stock pots, cases of food products; Ability to stand continuously throughout an eight hour shift on uncarpeted surfaces; Ability to measure dry and liquid food stuffs in units of measurement such as cup, pint, quart, pound, and oz to properly adhere to recipe and production requirements; Skill in operating equipment such as mixers, food processors, food cutters, meat slicers, blenders, impingers, gas range, flat top grill, charbroiler, hot wells, deep fat fryers, and radio communication devices; Knowledge of the rules and procedures of sanitation and safety as they apply to production, storage and service within a food establishment; Time management and organizational skills to review daily production needs and plan daily work schedule; Ability to exercise good judgment and provide guests quality customer service; Must have strong culinary skills and a good understanding of culinary terminology; Ability to produce and present food in a high volume restaurant environment.</p> <p><b>Job Description:</b> Under the direction of the management team or principal cook, responsible for providing team leadership and support in production and/or service of multiple food products from a specified menu to guests. Prepare menu items and recipes according to production and quality standards. Assign and monitor food production needs to team members and ensure production needs are met. Adhere to all food handling and sanitation guidelines. Follow established timelines for food production as required by customer flow. Interact with team members and guests in a high volume dining environment.</p>	

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# Culinary Arts Full Time

<b>Job Title:</b>	<b>Senior Food Service Worker</b> (reposted 10/29)	<b>Job Number: 5158</b>
<b>Hours/Days:</b>	Shift Varies	<b>Salary: \$17.82-\$23.48/hr.</b>
<b>Approximate Location:</b>	Los Angeles	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> Ability to read, understand and speak English sufficient to determine and carry out job duties. Required: Skill in interacting effectively with guests and team members and managers in a high volume public contact setting using positive body language, direct eye contact, active listening, and problem solving techniques-Required: Ability to interact in a team based environment - Required; Ability to perform effectively under conditions of fluctuating workload - Required; Skill in adding and subtracting whole numbers, decimals and fractions sufficient to properly adhere to production and customer flow parameters - Required; Ability to stand, climb, stoop, push and crouch for extended periods of time as required to complete job duties - Required; Ability to occasionally lift items weighing up to fifty pounds such as bags of supplies, filled stock pots, and cases of food products - Required; Ability to stand continuously throughout an eight hour shift on uncarpeted surfaces - Preferred; Ability to measure dry and liquid food stuffs in units of measurement such as cup, pint, quart, pound, and ounce to properly adhere to recipe and production requirements - Required; Ability to operate equipment such as grills, ovens, impingers, fryers, mixers, food processors, food cutters, meat slicers, blenders, hot wells, radio communication devices, hydraulic lifts, trash compactors, ware washing, garbage disposal, and refuse pulper equipment - Required; Ability to learn and apply the rules and procedures of sanitation and safety as they apply to production, storage and service within a food establishment - Required; Ability to lead small teams of 1-5 people, in a collaborative manner, motivating team to complete tasks effectively and efficiently - Required; Ability to provide team leadership to one or more Food Service Workers to complete tasks accurately and efficiently - Required; Must have a good understanding of culinary terminology - Required; Time management and organization skills to review daily production needs and plan daily work schedule - Required; Six months of previous food service experience - Preferred.</p> <p><b>Job Description:</b> Under the direction of the Dining Service Managers or Principal Cook, Cook or Assistant Cooks, perform semi-skilled food preparation, serve customers, and perform general maintenance duties. Serve as a lead for a group of five or less Food Service Workers. Assign and monitor work to ensure all food items are prepared correctly and according to established time frames. Ensure all items are prepared according to standardized recipes and in accordance with preparation and production methods. Ensure all food items are presented to customers at the proper temperature and with the appropriate</p>	

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**Culinary Arts**

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garnishment. Provide guests with courteous and gracious service. Cut and arrange desserts according to department standards. Wash, trim, cut and pan meats and vegetables. Store, seal, and label food for storage. Load and deliver food to other dining facilities. Set-up and maintain cleanliness of work areas and dining room. Sweep and mop floors. Maintain cleanliness and storage of preparation equipment, plates, silverware, glassware, pots, pans and service utensils. Clean and replenish salt and pepper shakers, napkin dispensers and ketchup in guest seating areas. Assist in organization of refrigerator, freezers and storage rooms. Launder, sort and fold smocks, uniforms and towels. Remove all trash from tables and floor areas. Perform other duties as assigned.

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**Culinary Arts  
Full/Part Time**

<b>Job Title:</b>	<b>Wok</b> (posted 11/17)	<b>Job Number: 5460</b>
<b>Hours/Days:</b>	Tuesday-Sunday	<b>Salary: \$15-\$25/hr.</b>
<b>Approximate Location:</b>	Hollywood	
<b>Requirements:</b>	<p><b>Skills Requirements:</b> Tao Group Hospitality in-venue Line Cook training and Food Handling Certificate; Previous culinary experience preferred; Experience as a line cook in a high-volume culinary operation preferred; Must be able to stand, lift and bend for extended periods of time; Must be able to bend and lift to 50 lbs; Role may include job duties or tasks requiring repetitive motion; Exposure to hot kitchen elements or cleaning materials; Must be able to work and remain focused in a fast-paced and ever-changing environment; Ability to work a flexible schedule inclusive of varying shifts such as days, evenings, weekends and holidays.</p> <p><b>Job Description:</b> Ensure quality and consistency of all food menu items. Interacts with fellow employees, and supervisors in a polite and courteous manner to ensure gracious hospitality. Maintain professional appearance standards as directed in the Tao Group Hospitality Employee Handbook; Anticipate and accommodate the needs of the guests; Handles all allergy and/or dietary restrictions and modifications; Accurately follows all orders received from the POS system and/or direction from the expeditor; Maintains cleanliness and sanitation of assigned station, the kitchen and the entire venue; Follow supervisor’s instructions, communicate with and supports co-workers, while being a team player; Possesses in-depth knowledge of assigned recipes with the ability to execute them to company standard; Possesses general knowledge of the venue; Complies with Department of Health and company sanitation standards; Communicates product needs to the chefs and the support staff; Required to check cover counts, BEOs and/or Fire Sheets; Properly sets-up station and performs opening/closing procedures as directed by management (including: Stocks station with prescribed supplies; Sets "mise en place" following FIFO and company standards; Wipes down and sanitizes station; Performs opening side-work as prescribed; Performs closing side-work as prescribed); Reports all breakage, damage of equipment or furniture immediately to management; Attends and participates in daily pre-service meetings (where applicable); Attends and participates in any training sessions or departmental meetings; Learn by listening, observing other team members and sharing knowledge while leading by example; Portrays a positive and professional attitude; Demonstrates knowledge of Tao Group Hospitality, its partners and supporting hotel environments; Works as part of a team and provides help and support to all fellow team members.</p>	