

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

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

**Culinary Arts
Full Time**

Job Title:	Cooks (posted 3/28)	Job Number: 5672
Hours/Days:	Shift Varies	Salary: \$18-\$20/hr.
Approximate Location:	Duarte	
Requirements:	<p>Skills Requirements: Basic education, experience and skills required for consideration: High School diploma, GED or equivalent experience; 0 to 2 years of related work experience; Preferred education experience and skills: Knowledge of basic operation of equipment and cash-handling procedures preferred.</p> <p>Job Description: Prepares and cooks ‘to order’ foods that may require short preparation time; May prepare food and serve customers at an a la carte and may operate a grill station; Prepares food in accordance with current applicable federal, state and City of Hope standards, guidelines and regulations to ensure high-quality food service is provided; Reads food order or receives verbal instructions on food required by patron and prepares and cooks food according to instructions; May prepare meals for customers requiring special diets; Provides excellent customer service at all times; Follows basic recipes and/or product directions for preparing, seasoning, cooking, tasting, carving and serving soups, meats, vegetables, desserts and other foodstuffs for consumption in eating establishments. Prepares foods under direct supervision or instruction by operating a variety of kitchen equipment to measure and mix ingredients, washing, peeling, cutting and shredding fruits and vegetables, and trimming and cutting meat, poultry or fish for culinary use. May produce some batch goods using basic cooking techniques; Tastes products, reads menus, estimates food requirements, checks production, and keeps records to accurately plan production requirements and requisition supplies and equipment; May clean and sanitize work stations and equipment and must follow all City of Hope and regulatory rules and procedures; Attends all allergy and foodborne illness in-service training. Participates in regular safety meetings, safety training and hazard assessments. Attends training programs (classroom and virtual) as designated; May receive inventory and move/lift foodstuffs and supplies; Complies with all company safety and risk management policies and procedures and reports all accidents and injuries in a timely manner.</p>	

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Full Time

Job Title:	Sous Chef (posted 3/16)	Job Number: 5643
Hours/Days:	Shift Varies	Salary: \$60-\$80k/year
Approximate Location:	Los Angeles	
Requirements:	Skills Requirements: 1-2 years experience being a Sous Chef in a fine dining restaurant. Job Description: Overseeing the hot and cold line for brunch and dinner.	

Job Title:	Line Cook (posted 3/3)	Job Number: 5635
Hours/Days:	Shift Varies	Salary: \$15-\$18/hr.
Approximate Location:	Los Angeles	
Requirements:	Skills Requirements: Looking for cooks with some skills in working the line, reading tickets, good knife skills. Job Description: Line cook to work Pantry, pasta, Hot apps, sauté or grill.	

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Culinary Arts Part Time

Job Title:	Line Cook (posted 3/25)	Job Number: 5663
Hours/Days:	Shift Varies	Salary: \$24/hr.
Approximate Location:	Santa Monica	
Requirements:	<p>Skills Requirements: Associate's degree in business, management, or hospitality or related field or equivalent of 1 year relevant work experience required; Culinary school certificate preferred; Food Handlers card; Minimum 1 year of cooking experience required; Demonstrated knowledge of food and banquet trends, quality, production, sanitation, food cost controls, and presentation required; Knowledge of methods and procedures for serving food, principles of sanitation, and principals of safe food handling required; Ability to lift up to 50lb.; Effective communication skills; Highly flexible, with solid interpersonal skills that allow one to work effectively in a diverse working environment; Highly effective teamwork skills; Attention to detail in all areas of work; Superior time management skills, multitasking skills, and the ability of prioritize tasks with minimal supervision; Strong problem identification and problem resolution skills; Strong work ethic and positive team attitude.</p> <p>Job Description: The Line Cook is responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. The Line Cook must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively. Line Cook must be prepared to work as a team member in a dynamic workplace, follow all safety procedures, and have a high threshold for heat in a kitchen environment. A Line cook is responsible for the daily preparation of food items in the kitchen; Sets up station according to the Chef de Cuisine's guidelines; Prepares all food items as directed in a sanitary and timely manner; Follows recipes, portion controls, and presentation specifications as set by the Chef de Cuisine; Restocks all items as needed throughout shift; Cleans and maintains station in practicing good safety, sanitation, organizational skills; Has understanding and knowledge to properly use and maintain all equipment in station; Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas; Performs additional responsibilities, although not detailed, as requested by the Chef de Cuisine and F&B Director; Prepare dishes for customers with food allergies or intolerances; Ensure quality and safety of food by performing standard and any additional sanitary measures including sweeping of the floors, cleaning of surfaces, as well as proper covering and storage of food items according to standards and procedures; Work at efficient and consistent pace; Ensure timely preparation of all meals; Ensure that the correct quantities are prepared to meet daily needs; Utilize kitchen equipment during food preparation; Stay productive at all times and prepare for future needs as time allows;</p>	

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	Demonstrate flexibility and volunteer to fill open shifts as required by variations in staffing; Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention; Adhere to all regulations including blood borne pathogens, infection control, use of hazardous materials and fire safety; Serve food in the proper portion size and at the proper temperature; Report any infraction in the food services department policies and procedures; Arrive to work at the scheduled time; Perform other related duties as required.
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Full/Part Time

Job Title:	Food Service Worker/Dietary Aide (posted 3/25)	Job Number: 5667
Hours/Days:	Shift Varies	Salary: \$15/hr.
Approximate Location:	Los Angeles	
Requirements:	<p>Skills Requirements: A high school diploma or equivalent is required. Specialized training in foodservice is desirable. May be required to successfully complete an approved sanitation and safety course; Ability to read, speak and understand English, follow directions and complete tasks; Ability to follow time schedules for meal preparation and serving; Maintains a neat, clean, well-groomed appearance; Dependable, with experience working in facilities utilizing quantity food production methods; General knowledge and understanding of nutrition; Ability to read and accurately apply requirements of food tray cards; Ability to maintain records and complete reports as required; Written and oral communication skills; Knowledge of quantity food production and serving techniques, food safety/sanitation requirements and procedures; Ability to interact positively with residents, client and other personnel and the public; Compliance with COVID-19 Vaccination Policies, as required by State, Local, and/or Customers; Must be able to lift/carry a maximum of 30 pounds, push/pull a maximum of 50 pounds, stand, sit, bend and walk for extended periods of time; Must be able to work around food and cleaning products; Must live in service area. No relocation costs.</p> <p>Job Description: The Dietary Aide assists the Cook in the preparation and service of meals; Utilizes protective gear in all appropriate functions; Places prepared food on plates/trays in accordance with tray tickets in line with our established policies and procedures, and, as may be directed by the Food Services Director/Manager or Cook, to ensure that quality food service is provided at all times; Prepares and delivers food and trays, washes dishes and cleans and sanitizes kitchen according to health standards; The Dietary Aide must be detail-oriented, well-groomed, act professionally and must be a team player who works well with others; The Dietary Aide consistently embodies the characteristics necessary to drive the Company's Purpose, Vision, Values, and DNA.</p>	

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**Culinary Arts
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Job Title:	Prep Cook/Line Cook (posted 3/16)	Job Number: 5654
Hours/Days:	Monday-Saturday	Salary: \$16.50-\$18.50/hr.
Approximate Location:	Van Nuys	
Requirements:	<p>Skills Requirements: Knife skills, dough skills, experience with hot pizza oven preferred.</p> <p>Job Description: Prep: Prep ingredients for pizza, cooking chicken, meatballs, sausage, mushrooms. Dough prep. Mozzarella cheese made fresh inhouse. Line: Stretch dough, top, handle multiple pizzas in hot oven.</p>	

Job Title:	Cooks (posted 3/3)	Job Number: 5629
Hours/Days:	Shift Varies	Salary: \$16-\$20/hr.
Approximate Location:	El Segundo	
Requirements:	<p>Skills Requirements: Ability to work in a fast paced environment; Ability to perform simple math calculations and follow directions for equipment and recipe production; Ability to speak and listen to Associates and Chef's for cooking instructions; Ability to stand and exert well-paced mobility for the duration of a scheduled shift; Ability to stand and walk for extended periods of time; Ability to lift items weighing up to 50 lb.; Ability to stoop and bend; Ability to work in high-temperature conditions (up to 100 degrees) for extended periods of time; Hand coordination and dexterity for rapid production.</p> <p>Job Description: Prepare and cook delicious meals following our recipes; Flexibility to work several different stations (Grill, Pantry, Fry, Prep, Flattop, Sauté); Keep your station stocked, prepared, and clean; Work as a team in a fast-paced environment.</p>	