## **Culinary Arts**

| POSITION:           | WORK STUDY  | FW S SUPERVISOR:      |
|---------------------|---|-----------------------|
| DIVISION:           | Business & Management   | PHONE NUMBER:         |
| DEPARTMENT:         | Culinary Arts   | DIRECTOR:             |
| BUILDING:           | Culinary Arts   | VICE PRESIDENT/ DEAN: |
| CAMPUS or           | Denison   | RATE OF PAY:          |
| ADDRESS:            |   | HOURS per WEEK:       |
| Hours<br>Preferred: | W 9-2, F 9-2, others flexible   |                       |
| Job Duties:         | dishwashing duties during the student-run restaurant he<br>and Fridays)<br>receiving, stocking, and measurement of products<br>other kitchen duties as assigned |                       |

## SOFTWARE: N/ A

SKILLS: Student must be able to bend, stoop, reach high and low, work at a constant pa pounds, dependable and able to communicate with chef instructors and directo

## SPECIAL NEEDS:

INFORMATION: To ensure adequate coverage throughout the day, work study hours are director/supervisor. The work schedule is constructed in conjunction w the hours of operation. Students are responsible for notifying their sup be late or absent.

There is no formal evaluation procedure, however, worker studies are expe Follow all GC Standards of Conduct as found in the Employee handbook Demonstrate the Viking Values - balance, clarity, gratitude, service, teamw Comply with all state and federal laws and regulations related to higher ed Maintain the confidentiality of student information and other private record Maintains a professional appearance and professional demeanor. Failure to do so will result in disciplinary action as outlined in the employee Joanna Bryant 903.463.8654 Rusty Weatherly Wade Graves \$11.00 hr (19 hr. Max)

ours (9-2 Wednesdays

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handbook