

## **Position Description**

The Cook is responsible for preparing and delivering quality and excellence in hospitality. This is accomplished by serving meals and snacks to our program participants and staff.

## **Reporting & Supervisory Relationship**

Reports to and supervised by the Kitchen Manager.

## **Qualifications**

- High school diploma or equivalent required.
- Previous experience as a busboy, waiter, waitress, cook, or relevant work experience preferred.
- Intimate and evident walk with the Lord.
- Ability to work on a team, relate, and work well with others.
- Able to work in a fast-paced environment.
- Self-motivated and self-directed.
- Able to work early mornings, nights, and weekends.
- Physically able to stand and move during the length of shift; able to bend, move and lift 25 pounds or more.

## **Key Characteristics Sought in all MTI Staff**

- A passion, commitment, and calling to help cross-cultural messengers of the Gospel experience effectiveness (maximizing the Gospel's presentation and impact on disciples), endurance (continuing in their calling even during hardship), and personal vitality (living flourishing lives in all relationships).
- A passion, commitment, and calling to work with our guiding core values: vitality in our personal relationship with God, team, integrity, quality, and excellence.

## Responsibilities

Type of Responsibility	Details
Food Preparation	<ul style="list-style-type: none"> <li>• Preparing ingredients for shift; washing vegetables, chopping, seasoning meat, etc. and preparing oven, utensils, and grill for shift.</li> <li>• Cooking and preparing meals according to food health and safety standards.</li> </ul>
Line Service	<ul style="list-style-type: none"> <li>• Providing excellent hospitality and customer service to those coming through programs. Ex. Able to communicate meal ingredients.</li> </ul>
Cleaning	<ul style="list-style-type: none"> <li>• Maintaining a clean kitchen – keeps countertop and work areas clean and organized.</li> <li>• Understands the basics of proper dishwashing, including the 3-sink method.</li> </ul>
Misc.	<ul style="list-style-type: none"> <li>• Flexibility and willingness to serve needs outside of the above-listed as required by the Kitchen Manager.</li> </ul>