



COOK

We are looking for a Cook to join our team! You will be preparing and cooking cheese and pepperoni pizzas and other easily prepared menu items.

You also have an attention for detail, possess solid teamwork characteristics, and can manage multiple prep-projects at one time. You excel at keeping an organized and clean workspace and are committed to ensuring that your co-workers do the same. You take seriously the responsibility of tracking waste and communicate with your managers when something in the waste log is of concern.

Responsibilities:

- Inspect and clean food preparation areas, such as equipment and work surfaces or serving areas to ensure safe and sanitary food-handling practices.
- Ensure freshness of food and ingredients through effective rotation and labeling of product in the walk in.
- Prepare food according to Chicho's specifications and recipe book.
- Respond to management feedback with appropriate urgency and professionalism.
- Take direction from manager on duty for tasks, cleaning, food specifications, etc.
- Communicate with the incoming shift as to what prep items need to be completed/prioritized.
- Perform duties according to checklist and prep par levels.
- Light cleaning and setup prior to each event
- Light cleaning and breakdown at the end of each event
- Representing Chicho's brand at every ODU sports event, concerts and more at The Ted Constant Center, etc.

Qualifications:

- Attention to detail.
- Teachable.
- Availability for specific ODU events is a must.
- Effective communication skills.
- Ability to lift 30+ lbs.
- Ability to work standing for 8+ hours.
- Able to multi-task, enjoy work and have fun while serving customers!

Pay & Experience:

- \$12-\$15/hourly based on experience
- No cooking or prior restaurant experience required