



Student Demonstration Kitchen Cook - Position Description

The Campus Recreation Student Demonstration Kitchen Cook positions are responsible for the planning, development and facilitation of classes for members.

Responsibilities

- Responsible for conducting Demonstration Kitchen classes and instruction for members;
- Plan, develop and instruct safe, inviting, fun and well-rounded demonstration classes for participants;
- Ensure the safety and security of patrons, facility and equipment;
- Enforce Campus Recreation policies and procedures in a fair, prudent and professional manner;
- Assist with emergency procedures and evacuation;
- Complete required forms accurately and legibly;
- Work with others to execute risk reduction measures and provide care in emergency situations;
- Clearly articulate, enforce and educate patrons on all rules, policies and procedures;
- Provide customer service and respectfully manage disagreements;
- Actively participate in collaborative work and development;
- Perform other duties as assigned.

Staff Standards

- Consistently model positive and professional behavior, including on-line communities;
- Attend all staff meetings and educational trainings;
- Maintain regular communication with Supervisor(s), Coordinator(s), and Assistant Director.

Personal/Paraprofessional Development & Departmental Responsibilities

- Attend all meetings and trainings on time, including August staff development, January staff development, etc. Upcoming dates are:

Spring All-Staff Training:

Thursday, January 7, 2016-Friday, January 8, 2016. Hosted 8am-5pm each day.

- Balance time commitments;
- Recognize limitations and work to improve;
- Be receptive to paraprofessional and personal development;
- Challenge yourself to achieve higher levels of awareness of people's perceptions, maintaining appropriate sensitivity and awareness of cultural norms, diversity, and diversity education.

Minimum Qualifications

- Must be currently enrolled at UTSA with a minimum overall GPA of 2.0;
- Previous experience with food preparation (Preferred);
- Must teach a minimum of 2 classes per month;
- First Aid, Adult CPR and AED certifications obtained within expected time-frame;
- UTSA employee compliance trainings and any additional program area certification/training completed within expected time-frame.

Working Conditions

- Maximum of 19 hours worked per week (average 15);
- Work will take place on the Main Campus in the Recreation Center and at the Downtown Campus;
- Work shifts include morning, afternoon, evening and weekend hours. Some required holiday hours.

Compensation

- Starting pay: \$11.00/hour, \$13.00/hour with national certification or Culinary degree