

Food prep	Food prep	<p>Prepares and assists in the production of food. Labels, dates, and stores food properly. Follows simple recipes. Takes temperatures of food and refrigerators according to food safety procedures. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Assists with stocking and inventory of paper good items, labels, and supplies when needed. Assists with stocking coolers and shelves as needed. Must have ability to learn how to operate standard coffee machines and equipment. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows portion size guidelines. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 2,100 customers per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must be able to communicate, read, and write in English. Other duties as assigned.</p>	NO	YES	YES
	Barista	<p>Prepares and assists in the production of food and coffee drinks. Labels, dates, and stores food properly. Follows simple recipes. Takes temperatures of food and refrigerators according to food safety procedures. Serves customers directly, following portion size guidelines and answering questions regarding the menu. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Properly handles cash, credit card, and UT ID transactions while following the DHFS cash handling policy. Prepares cashier booth for opening by securing cash from supervisor. Closes cashier booth, and accounts for/turns in all monies and tickets received during a shift. Counts till at beginning of shift and balances till at end of shift. Accurately identifies all items and rings them up accurately. Follows all policy and procedures of the University and DHFS for money handling and deposit reconciliation at end of shift. Responsible for keeping current with all specials and pricing. Ability to understand and keep current with cash register (MICROS) and updates from DHFS. Completes inventory weekly. Must have ability to operate standard coffee machines and equipment. Must work well in a team setting and keep a constant line of communication open with other team members. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 2,100 customers per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills, be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	NO	YES	YES

Enters coolers and freezers. Freezer jacket and gloves will be provided. Heat from ovens, grills, fryers, hot wells, etc.

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