



Job Title: Cook – Part-time
Maryville, TN

Mission and Job Summary

Vienna Coffee Company's mission is to provide craft coffee that enriches the lives of customers and producers alike by providing an experience grounded in excellence and hospitality. Cooks are talented culinary professionals who use their knowledge to prepare delicious meals and food items according to VCH recipes in a timely manner. The Cook is responsible for following recipes and adherence production guidelines VCH recipes while adhering to food safety, food handling, and sanitation procedures.

Key Responsibilities

- Make food items to order food according to production guidelines and standardized recipes.
- Prepares ingredients by chopping, measuring, weighing, etc. food items.
- Maintain a clean work area according to health and safety codes.
- Maintain, organize, clean and sanitizes work areas, equipment, and utensils.
- Sets up workstation with all needed ingredients and equipment.
- Check ingredient inventory to ensure items are in stock.
- Safely operate equipment (oven, grill, etc.).
- Helping others in the kitchen as needed.
- Properly stores food by adhering to food safety policies and procedures.
- Proper rotation and monitoring of raw and finished products.
- Closing cleanliness procedures (sweeping, mopping, cleaning dishes, etc.).
- Attend evening monthly staff meetings.



GREAT COFFEE IS AN ADVENTURE

212 College St. Maryville TN 37804
865.681.0517
fax 865.681.0524
ViennaCoffeeCompany.com