



JOIN THE CNRNW FFR TEAM!

Fleet & Family Readiness Programs

Supporting our military. Work that matters!



EFS COOK – Regular Full Time

Announcement Number: 24-12284660

Primary Location: NBK – Puget Sound Naval Shipyard & IMF

Pay Range: \$19.87 - \$20.70

Open: 3/01/2024 – 4/15/2024

WHAT YOU GET:

- Competitive Wages Benefits
- Benefits begin DAY ONE (Regular Full-Time and Part-Time)
- Retirement Savings – 401K plan will match up to 3% of your salary
- Access to base recreation centers, gyms, movie theaters, Navy Exchange, and discount travel through AmericanForcesTravel.com
- Global Career Opportunities – Fleet & Family Readiness Programs is a worldwide enterprise with opportunities to Navy Bases around the world
- Make a positive impact on the Military Community

WHAT TO EXPECT:

- Performs a variety of tasks such as grilling, frying, baking and preparing a variety of foods to include, but not limited to grill items like hamburgers, hot dogs, bacon, eggs, sausage, pancakes by watching while the items are cooking, turning as required; regulating temperature and removing when done
- Measures and weighs ingredients according to recipes or as directed in the preparation many types of main meal dishes like lasagna, meatloaf, and herb-baked chicken.
- Prepares main meal side dishes of starches, vegetable and grain items with work performed on salads, desserts, juices, fruit trays etc.
- Prepares toasts, salads, salad dressing, and sandwiches. Prepares fresh vegetables and fruits for serving according to instructions and / or recipes.
- Places cooked food in serving dishes in steam carts and food service lines.
- Washes and cleans kitchen equipment.
- Keep refrigerators, grills, equipment and working area clean and all food items FIFO and Date Tagged.
- May be required to collect money, operate a cash register and prepare necessary documentation for cash funds accountability.
- May assist in inventory taking
- Performs other related duties as assigned.

WHAT YOU NEED TO KNOW:

- Must be able to follow recipes and combine ingredients for plain or fancy food dish items as well as specialty salads and other cooked dishes
- Skill to perform tasks with several steps and use judgment in the performance of sequential tasks.
- Simple arithmetic and the ability to read instructions is required
- Working knowledge of common sanitation procedures to prevent cross contamination.
- Must know the operation of bake, holding ovens and pizza makers
- Must be able to relate inventory levels to purchasing requirements; and understand food storage and sanitation requirements
- Must be able to operate a cash register and have good verbal and written communication skills.

CONDITIONS OF EMPLOYMENT:

- Must meet Federal Employment suitability requirements and successful completion of background investigation.
- Ability to satisfactorily complete background checks to include a National Agency Check with Written Inquiries (NACI).

- Must have or be able to obtain a Food Handlers Certificate and upon hire pass 18 hour food managers safety course.
- Moderate physical effort is required in moving or lifting objects up to 50lbs. Heavy lifting is sometimes involved.
- Constantly standing, bending, stopping and reaching.
- Expected to work in hot, moderate to cold conditions.
- Flexible scheduling a must.

OTHER INFORMATION:

- Participation in the Direct Deposit/Electronic Fund Transfer within 30 days of employment is required.
- We utilize E-Verify to confirm selectee's eligibility to work in the United States.
- The Department of the Navy (DON) is an Equal Employment Opportunity Employer. All qualified candidates will receive consideration without regard to race, color, national origin, religion, sex, age, mental or physical disability, genetic information, reprisal, marital status, political affiliation, sexual orientation, or any other non-merit factor.

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