

Baylor Catering is currently seeking a full time, highly motivated cook, as well as culinary leader in a high volume catering kitchen. Tasks range from prepping and cooking various foods, to offsite culinary attendants for action stations, as well as live plating.

Catering kitchen is located on Baylor Campus, catering 3,500 plus events yearly, both on and off campus, including special events throughout the Waco community.

Hours range from 8-10 hours a day, 5-7 days a week including some weekends and minimal holidays. Standing for long periods of time should be expected. Working in cold temperatures for short periods of time, as well as high temperatures for extended periods of time, both out doors and indoors.

Culinary degree and minimum of two years' experience in a high volume kitchen is preferred. Food handler's certificate is required.

Please apply at www.aramark.com/careers
Job Code: 174276