

# STATE OF ALASKA

## Public Employees Local 71 (LTC) REQUEST FOR REFERRAL

DEPARTMENT/DIVISION: <b>Corrections/ AMCC</b>	PCN: <b>20-4216</b>
JOB CLASS/TITLE: <b>Food Service Lead</b>	WHEN POSITION IS NEEDED: <b>ASAP</b>
WAGE GRADE: <b>56 (\$23.35) +Geo Diff 8 + Steps</b>	<b>Benefits include: Medical, Dental, Vision, Retirement, Paid Leave and Holidays.</b>
CITY LOCATION: <b>Nome/AMCC</b>	
CONTACT: <b>Joleen Nash</b>	PHONE NUMBER: <b>452-5024</b> EMAIL: <b>JOLEEN@LOCAL71.COM</b>

CDL REQUIRED: <input type="checkbox"/> YES / <input checked="" type="checkbox"/> NO <b>Alaska Driver's License</b>	FIREARMS REQUIRED: <input type="checkbox"/> YES / <input checked="" type="checkbox"/> NO
PRE-EMPLOYMENT BACKGROUND <input checked="" type="checkbox"/> YES / <input type="checkbox"/> NO TYPE: Criminal Background Investigation  DRUG TESTING CHECK REQUIRED: <input type="checkbox"/> YES / <input checked="" type="checkbox"/> NO	<b>COMMENTS: Must have a current Food Handlers Certificate. (This position is currently vacant. Applicant must be free of felony convictions or serious misdemeanors within the last ten years, and not have engaged in prohibited activities involving controlled substances.</b>

**JOB DESCRIPTION:**

**SPECIAL REQUIREMENTS** (i.e. valid driver license, flagging certificate; First Aide/CPR Card):

Must have a minimum of five years institutional cooking experience. Be a High school graduate or possess an equivalency certificate. Completion of a course in professional cooking, food service and dietary management is desired. Must have considerable knowledge of the principles of effective leadership, food accounting, report preparation and record keeping. Must have good communication skills since supervising and instructing inmates in the proper preparation of meals is a critical function of this position. Supervisory skills and interpersonal relationships with staff and subordinates are very important. The ability to operate and follow safety procedures for the following industrial food service equipment is required: mixers, grinders, choppers, peelers, food scales, steam kettles, deep fryers grills, and ovens. Possessing work experience and/or certification in first aid, CPR and blood borne pathogens training is preferred.

THIS POSITION REQUIRES THE INCUMBENT TO OPERATE (i.e. chainsaws, hand tools, snow plow, vehicles, sander, grader):

60 qt. mixer and attachments, 60 and 80 gal steam kettle, meat slicer; bread slicer, industrial convection ovens, conventional Vulcan ovens, black top and grills, steam generation unit and steamers, skittles, proof box, Hobart Buffalo chopper and attachments, large coffee makers, toasters, microwave ovens, steam tables, refrigeration tables, Gaylord hood system, fire suppression units, dishwashers, large Cleveland grills, food hot/cold boxes, calculator, telephone, two-way radios, photocopier

**TYPE OF POSITION**

<input checked="" type="checkbox"/>	Permanent Full-Time	<input type="checkbox"/>	Permanent Full-Time Seasonal
<input type="checkbox"/>	Permanent Part-Time	<input type="checkbox"/>	Permanent Part-Time Seasonal
<input type="checkbox"/>	Non-Perm Full-Time	<input type="checkbox"/>	Non-Perm Part-Time
<input type="checkbox"/>	Non-Perm Part-time Sporadic	<input type="checkbox"/>	Seasonal