

Job Title: Food Service Associate

Department: Food Service

Reports to: Food Service Manager / Kitchen Manager

FLSA Status: Non-Exempt

Position Type: Full-Time or Part-Time

About River of Life Mission

River of Life Mission is a historic Hawaiian non-profit that began in 1985 by providing food from the back of a pickup truck. Today, we serve over 10,000 free meals each month and help families transition toward homes and health. Our mission is to "...meet people in the place of their greatest need -- offering food to the hungry, hope to the hurting, and the good news of Jesus Christ to all -- so that many would have the opportunity to become fully devoted followers of Him". We are a hard-working team that desires to love Jesus and love others, making a difference in our community.

Position Summary

The Food Service Associate is a vital member of the team responsible for preparing and serving meals to our guests in a fast-paced environment. This role involves all areas of culinary function, from food prep to service, ensuring that our guests are served with dignity, respect, and compassion. The ideal candidate will work diligently with our dedicated staff to accomplish our mission of providing food and hope to those in need.

Essential Duties & Responsibilities

Food Service

- Serve all guests with the love of Christ.
- Treat the homeless population and those in need with the utmost dignity, respect, compassion, and care.
- Strictly adhere to all River of Life Mission (ROLM) policies to ensure the safety of guests and staff.

Food Preparation & Kitchen Operations

- Assist the Chef with various kitchen tasks as assigned.
- Learn and engage in all areas of culinary function, from prep to service.
- Perform daily food preparation tasks, including but not limited to:
 - Prepping fresh vegetables by washing, peeling, and cutting.
 - Cooking rice throughout the day in a large rice cooker.
 - Roasting vegetables in the oven.
 - Slicing bread and separating desserts into containers.
 - Setting up stations for food prep.
 - Preparing meal clamshells on an assembly line.
 - Packing meals into coolers for distribution.

- Learn and actively engage in all areas of culinary functions.
- Diligently prep food for each shift to ensure service stays on schedule.
- Learn and implement best practices to aid in the speed and safe delivery of food to guests.
- Maintain caution in a rapid-paced environment to prevent breakdowns and injuries.
- Assist with inventory, stocking, and general kitchen cleaning duties as assigned.

Cleaning, Safety & Sanitation

- **Food Safety:** Strictly follow all food safety procedures:
 - Adhere to time and temperature procedures for cooking, holding, and storing food.
 - Ensure leftovers are reheated to the correct internal temperature.
 - Store all food at proper temperatures to ensure safety.
 - Correctly label, date, and store all food items.
- **Dishwashing:** Follow the 3-sink dishwashing procedure for all dishes, pots, and pans:
 - Scrape all food from dishes before washing.
 - Wash with soap and water.
 - Rinse thoroughly.
 - Dip all clean items in sanitized water.
 - Use sink strainers to prevent food from clogging drains.
- **General Cleaning:** Keep the kitchen clean and organized at all times. Perform sweeping, cleaning, mopping, sanitizing surfaces, and disposing of trash of the kitchen, bathrooms, and other areas as assigned to maintain a clean and safe workspace.

Team Collaboration

- Work closely with a hard-working and dedicated staff, remaining diligent and unified to serve effectively in a fast-paced environment.
- Be willing to perform any task required to assist the team and accomplish our mission.

Staff & Personal Responsibilities

- Live out Acts 20:28 by keeping watch over yourself and serving the guests God brings to us.
- Actively demonstrate God's love to people, and be available to pray with and for them.
- Maintain a family-like relationship with other staff based on Biblical principles of love, care, and proper handling of disagreements.
- Actively engage in all staff meetings, staff chapel, and other planned activities.
- Pursue all responsibilities in the spirit of Colossians 3:23.
- Actively maintain an intimate, personal relationship with God and remain connected with a church community.

Qualifications

Required:

- A strong alignment with and commitment to the mission of River of Life Mission.
- Ability to work as a unified member of a team in a fast-paced environment.

- A heart of compassion and respect for the individuals being served.
- Strong verbal communication skills.
- Ability to use sharp knives and other kitchen equipment safely.
- Food Handler Safety Training card must be obtained within 30 days of hire.

Preferred:

- Food Handler Safety Training card already obtained.
- SafeServe certification.
- High school diploma or GED.
- Previous experience in a commercial kitchen, food service, or non-profit environment.
- Basic knowledge of food safety and sanitation standards.

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

- Ability to stand and walk for extended periods.
- Ability to lift and carry objects weighing between 30-50 pounds.
- Frequent bending, stooping, twisting, and reaching.
- Ability to work in a kitchen environment with exposure to heat, steam, and cold.
- Ability to safely handle sharp objects such as knives.

Compensation & Benefits

Pay Rate

- Hourly compensation is \$16.00 - \$18.00 per hour paid biweekly over the year (less payroll taxes, etc.).

Benefits

- HMSA HMO medical plan that includes medical, dental, and vision. ROLM covers 100% of medical, less in-office and plan copays.
- Vacation and sick policy
 - Years 1-5 : 3 weeks
 - Years 5-10 : 4 weeks
 - Years 11+ : 5 weeks

Please remember that this position carries a 90 day probation period, where it will be closely monitoring that it is the best fit on both sides, for a long term position.

How to Apply

Please apply by sending your résumé to info@riveroflifemission.org.