Team Member- Summer 2016

**Department:** Dining and Culinary Services

**Location:** Various Dining Units

**Compensation:**
- New: $9.45 per hour

**Hours:**
- A Summer Team Member works an average of 15-20 hours a week.
- Schedules are made on a weekly basis and vary depending on projected customer counts.
- Additional Scheduling considerations:
  - **If Working in Catering:** Hours per week could vary between 0 – 20 hours. Some weeks there may not be events scheduled and as a result, no hours of work required. Students are invited to work in an additional unit to supplement their catering hours.

**Dates of Employment:** June 9, 2016 – August 30, 2016

**Orientation Information:**
- Lakeshore: Report to Nick Ruppel at Four Lakes Market on Thursday, June 9 at 2:00 PM.
- South East: Report to Morgan Burnett at Gordon Dining and Event Center on Thursday, June 9 at 2:00 PM.
- Catering/Central Production: Report to Joe Mehring at Gordon Dining and Event Center on Thursday, June 9 at 2:00 PM.

**Qualifications:**
- Must be able to lift 50 pounds.

**Position Summary:**
A Dining and Culinary Services Team Member is responsible for providing exceptional customer service with the goal of making guests feel welcome and satisfied. Student employees work with full-time staff members to serve quality food and maintain a clean and attractive workplace.

**Supervisor:** This position is supervised by the unit Assistant Student Supervisors.

**Duties & Responsibilities:** Division of University Housing is committed to demonstrating our Core Values: **Care** in how we approach people and our work; **Creativity** in solving problems; **Integrity** in our interactions with staff and customers; **Optimism**, focusing on opportunities and positive outcomes; **Respect** for the differences, strengths, and potential in people; **Stewardship** of human, financial and natural resources; and **Excellence** in customer satisfaction and communication.

- Work with other students and professional staff to learn kitchen and food prep techniques.
- Be a part of a welcoming, respectful food service experience.
- Operate cash register/POS system.
- Wash dishes and maintain a clean and inviting dining area.
- Serve hot and cold menu items; grill; stock and inventory food and supplies.
Knowledge/Skills:
- Ability to work collaboratively and independently
- Strong commitment and communication skills
- Attention to detail and organization
- Ability to creatively problem solve

Application Instructions:
- To apply, go to https://onlineservices.housing.wisc.edu/hronlineapp/index.jsp (Summer 2016) and submit your online application.
- Priority consideration deadline is **11:59pm on Wednesday, March 30, 2016.**

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