

**FOOD SERVICE SPECIALIST
(Vessel)**

Location: Cape May-Lewes Ferry, Cape May, NJ

Rate: \$19.13 (\$39,782 annualized)

Opening Date: May 11, 2022

Closing Date: May 25, 2022

I. POSITION SUMMARY

Responsible for performing a wide variety of required food service functions. The work consists of food and beverage preparation, requisition of supplies and operation and cleaning of all equipment within the food service and table seating areas. All employees in this position must wear appropriate uniforms. Employees must be familiar with and comply with Delaware and New Jersey liquor rules and regulations, FDA requirements (pertaining to the ferry operation), as well as State Board of Health regulations regarding employee health, cleanliness, clothing and practices as well as food care preparation, storage, protection, display and service. The employee is responsible for following established safety practices while performing assigned duties to protect self, co-workers and the public from personal injury and to prevent damage to Authority property.

II. ESSENTIAL DUTIES AND RESPONSIBILITIES

- Cooks and prepares a wide variety of foods/beverages and menu items (with or without recipes)
- Receives and stocks supplies, in accordance with established par stocking levels, maintaining adequate food and beverage retail stock at all locations
- Operates a point-of-sale system cash register as well as operates and maintains, in good working order, all kitchen equipment including grill, hot tables, ovens, ranges slicer, deep fryer, coffee machine, juice machine and soda dispenser
- Cleans all kitchen/galley and/or bar areas and equipment, tables, counters and seating areas and operates dish machine (as applies to the Café)
- Responsible for following established safety practices while performing duties to protect self, co-workers, and the public from injury, illness, and minimizing damage to Authority property
- Performs other related duties as assigned by the Superintendent of Food & Retail, Manager of Food & Retail, and Food Service Supervisors
- May act as supervisor in the absence of Food Service Supervisor
- Provides the highest level of customer service to internal and external customers by responding in a courteous and efficient manner

III. REQUIRED KNOWLEDGE, SKILLS, AND ABILITIES

- Knowledge of food and/or bar preparation and presentation and the ability to follow prepared recipes and master simple techniques of food and/or beverage preparation and operate all food service equipment, appliances and utensils
- Knowledge of Delaware and/or New Jersey State Board of Health regulations for food service, as well as FDA regulations for the vessels
- Ability to operate cash register and make change, possessing basic mathematical skills, as well as the ability to keep records and maintain inventory and supplies at prescribed levels
- Ability to successfully communicate and respond to patrons/employees and vendors

IV. REQUIRED EDUCATION AND EXPERIENCE

- High school diploma or equivalent or equivalent related experience
- One (1) year of experience in food service, three (3) years preferred
- Supervisory experience in a food service operation is preferred

V. LICENSES, REGISTRATIONS, AND/OR CERTIFICATES

- Valid driver's license
- US Coast Guard Merchant Mariner Credential and Transportation Worker Identification Credential required within reasonable time of hire (for ferry location) and ServSafe Certification (within four months of hire date) is required

VI. ADDITIONAL REQUIREMENTS

- Subject to a background investigation including credit and pre-employment physical including drug test
- Delaware River and Bay Authority requires all employees to have direct deposit with a financial institution or enroll in the payroll card program to receive their bi-weekly pay
- Must adapt to irregular working hours, work tempo and different tasks
- Must be willing and available for duty at such hours, day or night, as may be required in order to maintain continuous operations of this facility

If you are interested in applying for this position please complete the on-line application at www.drba.net. In addition, you also have the option of attaching a resume to the completed application.