

CASUAL Production Cook

Location: Cape May, NJ

Pay Rate: \$16.25 - \$18.00 (plus \$2.00 per hour premium)

Opening Date: February 2, 2026 Closing Date: Until Filled

I. POSITION SUMMARY

The casual Line Cook is responsible for performing a wide variety of functions required in the daily operation of the food service aboard the vessel or landside in the production kitchen. The work consists of food and beverage preparation (primarily cook to order), requisition of supplies and operation and cleaning of all equipment within the food service and beverage areas. All employees in this position are responsible for the cleanliness of food and beverage areas and must wear appropriate uniform. Employees must be familiar with, and comply with, Delaware or New Jersey State Board of Health regulations regarding employee health, cleanliness, clothing and practices (Section 64-3) as well as food care (Section 64-2 [preparation, storage, protection, display and service]). This casual position is part-time with no guaranteed minimum number of hours, nor are there any guaranteed assignments.

II. ESSENTIAL DUTIES AND RESPONSIBILITIES

- Prepares and/or cooks various menu items, as assigned, using standardized recipes and/or guidelines
- Receives, stocks and maintains adequate food and beverage supplies in accordance with established par stock levels, at assigned locations
- Practices proper safety and sanitary procedures
- Maintains the cleanliness of work area including worktables, equipment, and floor
- Ensures completion of all departmental forms accurately and honestly
- Maintains, in good working order, all kitchen equipment including grill, hot tables, ovens, ranges, slicer, deep fryer and turbo chef
- Uses a variety of kitchen utensils and appliances as required in the daily preparation of menu items
- Assists in cleaning all kitchen/galley areas and equipment
- 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
- Provide the highest level of customer service and professionalism to all internal and external customers

III. REQUIRED KNOWLEDGE, SKILLS, AND ABILITIES

- Ability to read and follow recipes
- Ability to convert recipes according to usage
- Ability to understand and communicate oral instructions and written directions
- Physical – ability to stand, bend and kneel for extended periods
- Physical – ability to lift heavy items
- Ability to read and understand MSDS sheets
- Ability to operate all kitchen/galley equipment
- Knowledge of Delaware and New Jersey State Board of Health regulations for food service
- Knowledge of general and shipboard hazards and safety precautions
- Ability to operate all food service equipment, appliances and utensils
- Ability to keep records and maintain inventory and supplies at prescribed levels
- Ability to successfully communicate and deal with patrons/employees and vendors
- Ability to provide superior customer service to everyone by responding in a courteous and efficient manner

IV. REQUIRED EDUCATION AND EXPERIENCE

- High School Diploma or GED or appropriate equivalent experience
- Two (2) years of experience as a cook; three (3) years preferred
- Formal Culinary Arts training preferred

V. LICENSES, REGISTRATIONS, AND CERTIFICATES

- Serve safe preferred

VI. ADDITIONAL REQUIREMENTS

- Subject to a background investigation and pre-employment drug testing
- 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
- Required to conform to established dress code while on duty
- Must be willing and available for duty at such hours as required in order to maintain continuous operation of this facility