



<b>Job Title</b>	Chef II	<b>Job Code</b>	AA0213
<b>Pay Plan</b>	A&P	<b>Pay Grade</b>	17
<b>Union</b>	Non-Union	<b>FLSA Status</b>	Exempt
<b>Job Family</b>	Academic and Program Management	<b>Union Code</b>	000
		<b>Subfamily</b>	Academic Culinary Arts

**Job Family & Subfamily Summary**

**Academic and Program Management Professionals** develop, administer, or support programs that enhance the learning environment for students or faculty development.

**Academic Culinary Arts Professionals** provide services and support of a specialized nature in culinary arts programs.

**Job Summary**

Supports instructors in advanced and more complex training, advising, and supervision of UCF undergraduate students and food and beverage employees in Rosen College food and beverage laboratories. This includes class records, presentations, and training of students in food preparation procedures.

**Representative Duties**

1.
  - Supports, trains, and executes catered events (internal and external) on the Rosen campus
  - Supervises purchasing, receiving, storage, and inventory practices and the pick-up and delivery of food and beverage products and supplies
  - Supervises areas of responsibility checklists and daily walkthroughs
  - Ensures high sanitary standards and that all responsible areas are neat, clean, organized, functional, and inventoried
  - Supervises the maintenance equipment and food and beverage related records

## Education, Experience, Skill Requirements

	Required	Preferred
Education Level	Bachelor's	Master's
Certification(s)		
Licensure(s)		
<b>Work Experience</b>		
4+ years of relevant work experience		
<b>Additional Requirements</b>		

## Physical/Environmental Demands

Standard office environment with no unique physical demands

---

**This general outline illustrates the type of work that characterizes the job. The statements in this job description are not intended to be an exhaustive list of all duties, responsibilities and qualifications required of the job.**