



Position Description Student Chef

Responsibilities

- To provide Demonstration Kitchen classes as part of the Fitness & Wellness program.
- Responsible for conducting Demonstration Kitchen classes and instruction for Campus Recreation participants.
- Ensure the safety and security of patrons, facility and equipment.
- Enforce Campus Recreation policies and procedures in a fair, prudent and professional manner.
- Plan, develop and instruct safe, fun and well-rounded demonstration classes for participants.
- Observe participants for proper technique.
- Provide a fun and engaging atmosphere
- Provide customer service and communicates with staff and patrons.
- Advise participants on all culinary questions
- Assist with emergency procedures and evacuations.
- Complete required forms completely and legibly.
- Perform other duties as assigned.

Expectations

- Demonstrate positive leadership qualities.
- Presents a professional appearance and attitude.
- Maintains a high standard of customer service.
- Demonstrate strong initiative.
- Demonstrates an understanding of diversity.
- Acts an ambassador for Campus Recreation both at work and away.

Minimum Qualifications

- Must be currently enrolled at UTSA with a minimum overall GPA of 2.0.
- Previous experience with food preparation (Preferred)
- Must teach a minimum of 2 classes per month
- Ability to lead and cue participants through a safe and effective cooking demonstration
- First Aid, Adult CPR, and AED certified.

Working Conditions

- Maximum hours allowed per week are 19
- Work will take place at the 1604 and Downtown campuses.
- Work shifts include morning, afternoon, evening and weekend hours.
- Some required holiday hours.

Pay Rate

- Starting pay: \$9.00/hour, \$11.00/hour with national certification or Culinary degree

**UTSA Campus Recreation • One UTSA Circle • San Antonio, TX 78249 • 210-458-7575
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