

Time for an exciting change? Due to our tremendous growth, BE'S Refreshments is seeking a Kitchen Assistant/Cook to join our awesome team in Green Bay, Wisconsin! This position serves an important role in providing tasty, healthy food options to our communities!

**Hours:** Full-time, Monday-Friday, 6:00am-2:30pm

**Responsibilities:**

- Work and collaborate with the commissary team under direction of the lead cook
- Prepare, cook, and assemble various bulk, hot food items and meals
- Ensure food consistency, quality and presentation of the highest standards
- Practice strict food safety guidelines including correct temperatures and sanitation
- Follow specific recipes paying close attention to detail
- Accurately measure all ingredients and portions
- Safely operate all kitchen equipment including grills, ovens, and knives
- Properly store all food in coolers and shelves
- Clean and maintain tidy work areas
- All other duties as assigned

**Qualifications:**

- Must be 18+ years of age
- 1+ years of experience cooking
- Strong attention to detail is required
- Proven reliability and excellent attendance record

**Physical Requirements:**

- Ability to walk, stand, bend, twist and squat the entirety of an 8-hour shift
- Ability to lift up to 50 pounds
- Ability to work in varying temperatures including coolers

**Benefits**

- No need to pack a lunch, free and discounted food items available
- On-site nurse providing wellness and routine services
- Employer-discounted group medical plan with HSA option
- Dental and Vision
- Matching 401k
- PTO
- A great work environment we call “family”, and more!