

POSITION: Chef

DEPARTMENT: Two Rivers Convention Center
Parks & Recreation

SALARY: \$15.60 - \$17.92 per hour plus
Benefits Package



Two Rivers Convention Center, Colorado's Western Slope premier banquet and convention facility, is seeking a professional and energetic Chef to participate with our Executive Chef to provide excellent food and service to our guests—a creative and passionate culinarian who truly cares about providing our customers with a great experience. Two Rivers is the largest convention center between Denver and Salt Lake City, accommodating groups up to 2,000 people.

Two Rivers offers:

- The opportunity to use your experience and creativity to grow in your career.
- A clean and professional working environment.
- The opportunity to be part of a great team that likes to work hard and have fun.
- An attractive and competitive compensation and benefits package.

The ideal candidate will have:

- The ability to demonstrate our organization's core values which include Respect, Integrity, and Bridge-Building.
- Previous responsibility for supervising others.
- Specialized training in culinary arts.
- Three years of food handling, preparation or cooking experience.
- Knowledge of principles and practices of food preparation, menu preparation and planning, kitchen sanitation and safety practices.
- Possession of, or ability to obtain, a valid Serve Safe Food Protection Manager Certification in addition to a Food Handler's Card issued by the Mesa County Health Department.

Procedure to apply:

City Applications must be submitted to the City of Grand Junction Human Resources Division, 250 N. 5th Street, Grand Junction, CO 81501 no later than **Friday, August 22, 2008**. Visit www.gjcity.org for application or call (970) 244-1512. For visually/hearing impaired 1-800-659-2656 (TDD); 1-800-659-3656 (VOICE). EOE

For more information regarding Two Rivers Convention Center, please visit our website at www.gjcity.org/CityDeptWebPages/ParksRecreation/ConventionCenter/ConventionCenter.htm