

Hospitality Lab Assistant (Fort Hood) – Hospitality Programs

Work Study Job Type:

Lab Assistant

Reports to:

Mark S. Murgia, HMCA Coordinator

Duties and Tasks:

Overall duties and responsibilities include, but are not limited to, the following:

Assist with demonstration station set-up.

Gather/assemble required ingredients when necessary

Assist in following/converting recipes and cooking/baking laboratory activities associated with the courses being taught.

Maintain/promote sanitation and safety practices in labs and kitchen areas

Understand, follow, and communicate institution's policies and procedures

Required Skills/Experience:

Basic cooking and baking skills

Basic use of cooking and baking terminology

Proficient with basic computer skills and Microsoft Office Programs

Additional Requirements:

Ability to lift up to 50lbs.

Able to stand for extended periods of time

Possess good communication skills to effectively work with the public, students, and employees of all levels.

Eligibility Specific Requirements:

Students must have applied for Financial Aid and maintain a temporary and cumulative GPA of 2.0 or higher.

Students must be continually enrolled as a half-time student (6 credit hours) or as a Skill center student carrying a minimum of 12 clock hours a week.

