

CULINARY DROPOUT BIRMINGHAM

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241 Summit Blvd.
Birmingham, AL 35243

(205) 545-4730

[Birmingham, AL | Culinary Dropout](#)

All applications can be accessed at: <https://www.foxrccareers.com/foxrc-culinary-dropout-careers-home/jobs?stretchUnit=MILES&stretch=25&location=Birmingham,%20AL&sortBy=relevance&page=1&woe=7®ionCode=US>

Baker: Up to \$22/hr. Looking for 2-5 applicants

- Must have 2+ years high-volume restaurant experience
- You have excellent communication skills, can stand for long periods of time, and are able to lift up to 25 pounds.
- You have an eye for detail and you're comfortable working in a fast-paced environment
- Prepare bread and pastry recipes from scratch.
- Portion product and follow recipes.
- Follow all food safety and sanitation standards. Work clean.
- Perform calmly and effectively in a high-volume environment
- Availability to work weekends and some holidays
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant

Line Cook: up to \$22/hr. Looking for 5-7 applicants

- Must have 1+ year high-volume restaurant experience
- You have excellent communication skills, can stand for long periods of time, and are able to lift up to 25 pounds.
- You have an eye for detail and you're comfortable working in a fast-paced environment
- Prepare food from scratch by following our recipes to produce consistent results
- Cook a variety of meats, seafood, poultry, vegetables, and other food items using broilers, ovens, grills, fryers and other kitchen equipment
- Follow all food safety and sanitation standards. Work clean.
- Perform calmly and effectively in a high-volume environment
- Availability to work weekends and some holidays
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant

Prep Cook: Looking for 3-5 applicants

- Must have 1+ year high-volume restaurant experience
- You have excellent communication skills, can stand for long periods of time, and are able to lift up to 25 pounds.
- You have an eye for detail and you're comfortable working in a fast-paced environment
- Prep and cook a variety of meats, seafood, poultry, vegetables, and other food items using broilers, ovens, grills, fryers and other kitchen equipment.
- Portion product and follow recipes.
- Follow all food safety and sanitation standards. Work clean.
- Perform calmly and effectively in a high-volume environment
- Availability to work weekends and some holidays
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant

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