

# RIPPE ASSOCIATES

FOODSERVICE DESIGN + CONSULTING

May 22, 2017

## **Foodservice Equipment Specialist Minnetonka, MN**

### **Job Description**

#### **Tired of working in the kitchen?**

We are one of only a few firms in the U.S. who exclusively specialize in foodservice design and consulting of commercial kitchens and cafeterias. Our clients are large facilities such as corporate offices, hospitals, colleges/K-12, casinos/hospitality, and corrections nationwide.

We are looking for a foodservice equipment specialist. This position researches equipment, works with our design project managers, and meets with manufacturers to assist with evaluation and selection of equipment.

We use this knowledge to make recommendations to our clients regarding what equipment to use for their menu and what the cost would be to remodel facilities or build new. This job includes creation of budgets, writing specifications for equipment, reviewing plans and more. It requires a solid understanding of the inner workings of kitchens that are producing large quantities of food.

The candidate should be familiar various methods of cooking and in using combi and convection ovens, blast chillers, tilting fry pans and salamanders, just to name a few. Your knowledge determines the proper placement of equipment in our designs to ultimately increase our client's efficiency. If you have experience working in, or managing a commercial kitchen and are looking for a change, this may be the job for you.

The candidate should possess good writing and typing skills; good follow-up and coordination skills; and have experience working in a kitchen with commercial/institutional foodservice equipment.

Associate's degree from a two-year college or technical school and two years of experience in food service are required.

#### **Job Location**

Minnetonka, Minnesota

#### **Position Type**

Full-Time/Regular

#### **Email cover letter and resume to**

[jstordahl@RippeAssociates.com](mailto:jstordahl@RippeAssociates.com)