

Aramark Giacometti Partners LTD Job Fair



August 16-17, 2016
10:00am-3:00pm

Location: Oregon Convention Center
777 NE Martin Luther King Blvd. Portland, OR 97232
Room D 129-130

Interested in joining our Food Service team at either
the Oregon Convention Center,
Portland Exposition Center or Portland5 Centers for the Arts

Job Titles Posted on our Website:

- **Oregon Convention Center:** Barista, Stand Worker, Concession Runner, Prep Cook, Banquet Line Cook, Concession Cook, Steward, Banquet Server
- **Portland Expo Center:** Stand Worker, Warehouse Runner, Restaurant Cook, Restaurant Server
- **Portland5 Centers for the Arts:** Restaurant Host, Restaurant Bartender, Prep Cook, Steward, Stand Worker

Apply online prior to attending the job fair! By submitting your application in advance, you will be able to check in at the job fair and go directly through the interview process. Follow these simple directions:

1. Access the website www.aramark.com
2. Click on **Careers**
3. Search by keyword (job title) and location of Portland, Oregon.
4. Submit your application and resume for the job title of interest.

*All positions are part time; schedule is event based to include weekends and evenings.
All food service workers are required to have a valid food handler card. Restaurant Server,
Bartender, Stand workers are required to have a valid OLCC Card.*

FOOD



Spaghetti Napolitan

Ingredients:

- 200g spaghetti
- 3-4 smoked sausages, small
- 1/2 brown onion
- 1/4 green pepper
- 1 Tbsp oil
- 4-5 Tbsp ketchup
- salt
- parsley
- Parmesan cheese, grated

Instructions:

1. Cook spaghetti in boiling water with salt according to the package.
2. Cut sausage into bite size pieces and slice onion and green pepper thinly.
3. Heat a frying pan at medium high heat and add oil. Add sausage pieces, onion and peppers, and cook for a minute or two. Add cooked spaghetti and stir-fry for a minute, then add ketchup. Season with a little salt.
4. Divide pasta in bowls and top with parsley and cheese if you wish.



Zucchini Parmesan Crisps

Ingredients:

- Cooking spray
- 2 medium zucchini (about 1 pound total)
- 1 tablespoon olive oil
- 1/4 cup freshly grated Parmesan (3/4-ounce)
- 1/4 cup plain dry bread crumbs
- 1/8 teaspoon salt
- Freshly ground black pepper

Directions:

1. Preheat the oven to 450 degrees F. Coat a baking sheet with cooking spray.
2. Slice the zucchini into 1/4-inch thick rounds. In a medium bowl, toss the zucchini with the oil. In a small bowl, combine the Parmesan, bread crumbs, salt, and a few turns of pepper. Dip each round into the Parmesan mixture, coating it evenly on both sides, pressing the coating on to stick, and place in a single layer on the prepared baking sheet.
3. Bake the zucchini rounds until browned and crisp, 25 to 30 minutes. Remove with spatula. Serve immediately.



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