

JOB DESCRIPTION

POSTED: June 27, 2018 DEADLINE: UNTIL FILLED

POSITION: Cook 4

DEPARTMENT: Food and Beverage

LOCATION: Resort

SUPERVISOR: Sous Chef

EMPLOMENT: Full-Time/Part-Time

PAY RATE: Pay Grade 4 (\$9.00- \$10.97 per/hr. D.O.E.)

DESCRIPTION:

Safely prepare food items, following menu specifications and standard recipes, for service to our guests in all outlets. Must strive for perfect picture presentation at all time whether it's a plate up, banquet, buffet or any other food related offering.

RESPONSIBILITIES:

- Provide excellent service to guests, internal and external through active guest engagement and positive attitude.
- Always conduct oneself in a manner that reflects positive and professional manner.
- Requires reading and math skills for recipes and measurements.
- Ability to perform duties within hot to normal to cold temperatures.
- Perform all assigned side work to include replenishing/restocking work station with supplies.
- At times, you will be asked to handle tasks like mopping floors, washing dishes, cleaning equipment or sanitizing workstations.
- Adheres to food cost best practices as it relates to waste and production sheets.
- Organizing, stocking, dating and rotating are a daily task at hand.
- Ability to organize and prioritize work, and meet deadlines.

- Prepare all menu offerings to standard recipes and menu to ensure consistency of product.
- Check station before, during and after shift for proper set- up and cleanliness.
- Ability to read speak write speak and understand basic English in order to read recipes and communicate with other team members.
- Ability to have a can- do attitude with the front of the house and back of the house department.
- Ability to operate kitchen equipment including slicer, steamer, deep fryer, ovens, kettles, broiler, mixer, flat top, brazier and grill.
- Ability to grasp, bend, lift, carry or otherwise, move or push goods in a food warmer weighing a maximum of 300 lbs.
- Perform tasks requiring bending, stooping, kneeling, standing and walking significant distances.
- There could be times that you will be asked to perform duties in the dish room or pot room.
- At times, you will be asked to work in the front of the house depending on the event or situation.
- Due to the dynamic Casino Environment from time to time, we require employees to be flexible and assume other responsibilities assigned by management.

MINIMUM QUALIFICATIONS:

- High School Diploma/GED
- Ability to be ServSafe Certified within the first 90 days of employment
- Must pass background checks and other pre-employment screenings.

The above statements are intended to describe the general nature and level of work performed by people assigned to this classification. They are not intended to be construed, as an exhaustive list of all responsibilities, duties and skills required of personnel so classified. Management retains the right to add or to change the duties of the position at any time. Must be able to pass a pre-employment drug screen and applicable background checks related to the position.

OUR MISSION

Our Mission is to provide an exceptional and memorable experience to every Guest, every time. Each Team Member will demonstrate a high level of professionalism, provide a safe, clean and entertaining experience for all Guests, internal and external.

Integrity, Service, Professionalism, Value. This is our **PROMISE**.

Date Approved by the Public Enterprise Finance Commission (PEFC): 02/21/2017

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