

JOB TITLE: Cook

REPORTING RELATIONSHIP:

Reports to: Executive Chef/Executive Sous Chef

Supervises: N/A

SUMMARY:

Responsible for the preparation of food items for catering and concessions in accordance to standards, including but not limited to: grilling, sauce preparation, meat fabrication, plating, etc.

Assists the Executive Chef and Executive Sous Chef with opening and closing duties for the kitchen and concessions outlets.

JOB DUTIES: (including but not limited to)

- Prepares and delivers food products to set standards
- Assists in set up, prep and breakdown activities.
- Ensures proper handling of food service equipment
- Assist Chef in development of kitchen staff and ongoing training of current and new staff.
- Maintains a positive and compliant employee relations climate.
- Observes compliance to health and sanitation and safety regulations
- Assist Chef in creation/execution of production lists.
- Other duties as assigned

SPECIAL CHARACTERISTICS AND KNOWLEDGE:

- Technical proficiency and knowledge of various food preparation methods.
- Able to work with and positively interact with diverse personalities.
- Must have active listening skills and effective communication skills.
- Ability to be self directed.
- Ability to work flexible hours.

QUALIFICATIONS:

- Minimum of 3 years kitchen management experience.
- Professional appearance and presentation.
- Maintain a current nationally recognized sanitation and food handling certification.
 - Must be able to stand for extended periods of time.
 - Must be able to make fast, simple, repeated movements of fingers, hands and wrists.
 - Ability to bend, stretch, twist or reach out with the body, arms and/or legs.
 - Must be able to lift, push, pull or carry heavy objects.
 - Work experience in events, banquets and/or restaurants.