



Cook

FLSA Status: Non- Exempt
Department: Food and Beverage Kitchen
Reports: Executive Chef or Sous Chef

General Purpose:

Prepares various food for restaurant and banquet operations, guest consumption and enjoyment.

Essential Duties:

- ◆ Prepares sufficient quantities of food product in accordance to production plan or forecast needs.
- ◆ Wraps, dates, and rotates food items.
- ◆ Utilizes whole food products eliminating any waste.
- ◆ **Maintains overall cleanliness and sanitation standards in assigned areas.**
- ◆ Alerts chef or supervisor of any equipment breakdowns, food overages, or shortages in a timely manner.
- ◆ Requisitions inventory and receive supplies as necessary for daily production.
- ◆ Ensures proper storage of food items.
- ◆ Incorporates safe work practices in job performance.
- ◆ **Performs other duties as required.**

Education/Experience:

High school diploma or general education degree (GED) and one to three months related experience and/or training, or equivalent combination of education and experience.

Physical Demands:

Frequently stands, uses hands to finger, handle, or feel, talk, hears, tastes and smells. Regularly walks and reaches with hands and arms. Occasionally sits, climbs, balances, stoops, kneels, crouches, or crawls. Regularly lifts up to 50 pounds and occasionally lifts up to 100 pounds.

Environment/Noise:

Regularly works in extreme heat (non-weather) and near moving mechanical parts. Occasionally works in extreme cold (non-weather), wet or humid conditions (non-weather), near toxic or caustic chemicals, and in outdoor weather. Noise level is moderate.

Certificates/Licenses:

Sanitation Training

Job Knowledge, Skill, and Ability Preferences

- ◆ Ability to read and speak English may be required in order to perform the duties of the job (e.g. the associates may be required to communicate with English speaking customers or co-workers, the manuals for the equipment the associates may use are in English).

This is not necessarily an exhaustive list of all responsibilities, skills, duties, requirements, efforts or working conditions associated with the job. While this is intended to be an accurate reflection of the current job, management reserves the right to revise the job description when circumstances change; e.g., emergencies, rush jobs, changes in personnel, workload, technological develops, etc.

"I have read this job description and certify that I can perform all essential job functions without a significant risk of the health or safety of myself or others that cannot be eliminated by reasonable accommodation

Signature

Date