



Job Title: Cook

Department: Kitchen

Reports To: Executive Chef

Status: Non-exempt

Job Description:

Under the direction of the Executive Chef, the Cook prepares a variety of food items. The Cook is also responsible for the cleanliness of the kitchen area.

Key Responsibilities (Others May Be Assigned):

- Prepare and cook food according to standardized recipes, menu requirements, and customer volume.
- Set up and stock assigned stations with appropriate supplies.
- Maintain a clean and organized workstation at all times, including during peak periods.
- Operate and clean kitchen appliances and equipment such as ovens, grills, fryers, and dish machines.
- Execute basic to advanced knife skills, including dicing, julienning, and, where applicable, butchering fish and meats.
- Cook proteins to correct temperatures and doneness levels, especially during busy service.
- Accurately read and follow recipes, including prep lists and baking instructions.
- Support and rotate through all kitchen stations as needed (pantry, sauté, fryer, griddle, broiler, etc.).
- Assist with inventory and communicate supply or equipment needs to management.
- Lead the kitchen line during service when required, including managing ticket flow in the absence of the Chef or Sous Chef.
- Follow all health, safety, and sanitation guidelines, including safe handling of equipment and food.
- Maintain working knowledge of property rules and enforce them when applicable.
- Keep the kitchen and work areas clean, organized, and free of hazards or debris.
- Provide excellent service to customers, coworkers, and business partners.

Qualifications:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions.

Education and Experience:

One year certificate from college or technical school; or two years related experience and/or training in the food and beverage industry; or equivalent combination of education and experience.

Certificates, Licenses, and Registrations:

Current Cardiopulmonary Resuscitation (CPR) and First Aid certifications are recommended but not required.

Language Skills:

Ability to read and interpret documents such as safety rules, operating and maintenance instructions, and procedure manuals. Ability to write routine reports and correspondence. The ability to speak effectively before groups of customers or employees of the organization.

Mathematical Skills:

Ability to calculate figures and amounts such as discounts, interest, commissions, proportions, percentages, area, circumference, and volume. Ability to apply concepts of basic algebra and geometry.

Reasoning Ability:

Ability to apply common sense understanding to carry out instructions furnished in written, oral, or diagram form. Ability to deal with problems involving several concrete variables in standardized situations.

Physical Demands:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job, the employee is regularly required to stand; walk; use hands to finger, handle, or feel; and reach with hands and arms. The employee frequently is required to talk, hear, taste, and smell. The employee is occasionally required to sit, climb, balance, stoop, kneel, crouch, or crawl. The employee must frequently lift and/or move up to 10 pounds and occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

Work Environment:

The work environment characteristics described here are representative of those employees encounter while performing the essential functions of this job. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job, the employee is frequently exposed to moving mechanical parts. The employee is occasionally exposed to fumes or airborne particles, toxic or caustic chemicals, outside weather conditions, risk of electrical shock, and risk of radiation. The noise level in the work environment is usually loud.