Position Title: Cook 5

Reports to: Culinary Management

Position Summary: Prepares food items required for daily meal service.

Essential Functions:
➢ Assists in the preparation of all foods necessary for the day’s need and production under the supervision of a cook 3/2/1.
➢ Collects all food products needed to set-up assigned station under the supervision of a cook 3/2/1.
➢ Operates all food production equipment safely and according to instructions.
➢ Follows all food production standards and recipes for required items.
➢ Ensures proper timing and preparation of all foods as required for daily needs as communicated by Skilled Cook.
➢ Assist in plating up of all foods for service.
➢ Returns all soiled utensils and equipment to proper areas.
➢ Ensures all standards for sanitation are met and adhered.
➢ Assist and ensures all products are being properly rotated, wrapped, labeled and dated.
➢ Perform all other duties as assigned by employer.

Qualifications and Skills:
Education: Culinary School student (attending School) or graduated high school student with minimal experience. Has basic knowledge of skills, education and training.

Experience: Less than 1 year professional experience and culinary background in a private club, hotel, restaurant or resort environment; minimal experience, if any, of the different types of stations in the kitchen.

Additional Skills: Must be able to work independently as well as part of team, must have good communication and organization skills, able to comprehend and follow complex instructions/recipes, the physical demands for this position require the person to stand for long periods of time, lift a minimum of 25lbs and up to 50lbs, perform lifting, carrying, pushing, pulling, bending and stooping motions.