

Job Title: Cook
Exempt: Non-Exempt
Reports To: Food Supervisor
Benefits: Eligible upon 90-days – PTO/Holidays/Health/Dental/Optical/Life
Retirement: Eligible for enrollment on the first day of hire
Department: 3242
Status: Full- time
Pay Grade: 5

SUMMARY:

Responsible for providing culinary delights to our guests. The successful candidate will be able to provide guest satisfaction in our food outlets by providing high quality food in a timely, efficient, sanitary, and very consistent manner. To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Responsibilities listed below are representative of the knowledge, skills and/or ability needed to effectively execute this job.

ESSENTIAL DUTIES & RESPONSIBILITIES:

- Prepares food items exactly according to the recipe every time; using measuring devices and scales to control food costs
- Follows recipes, portion controls, presentation specifications as set by the Deli
- Cleans and maintains workstation while practicing exceptional safety, sanitation, and organizational skills
- Checks to see that all food items are covered, rotated, and stored properly and that all food meets the standard of excellence
- Has understanding and knowledge of how to properly use and maintain all equipment within the kitchen
- Assumes 100% responsibility for the quality of products served
- Tasked to track and report any food waste, breakage, or transfers between departments
- Able to communicate with prep cooks, wait staff, and other Deli employees
- Able to work all shifts including holidays and weekends
- Be aware of food allergies and able to prepare food for guests with food allergies or intolerances
- Follows opening and closing duties as directed
- Identify guest needs and respond proactively to all their concerns
- Maintains a teamwork effort
- Periodic cleaning projects
- Keeps updated on any recipe changes. Ensures proper recipe procedures to maintain a high quality and consistent product
- Trained to operate the POS system
- Other duties as assigned

SUPERVISION EXERCISED:

- None

EDUCATION and/or EXPERIENCE:

- One (1) to two (2) years prep cook or line cook experience is preferred
- Must be 18 years or older

REQUIRED KNOWLEDGE, SKILLS & ABILITIES:

- Must be able to take direction and work within a team environment
- Must have problem solving abilities, be self-motivated, and organized
- All line cooks must be able to work calmly and effectively under pressure
- A commitment to quality customer service is a requirement

PHYSICAL DEMANDS & WORK ENVIRONMENT:

- While performing the duties of this job, the employee is regularly required to sit; use hands to finger, handle, or feel; reach with hands and arms; and talk or hear
- The employee is occasionally required to stand; walk; climb or balance; and stoop, kneel, crouch, or crawl
- The employee must 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 ability to adjust focus
- Ability to work flexible shifts/hours including evenings, weekends and holidays required
- The noise level in the work environment varies from light to moderate.

CERTIFICATES, LICENSES & REGULATIONS:

- SafeServ certification required
- ServSafe certification required
- Required to watch Customer Service video annually
- Required to watch Sexual Harassment video annually
- Cash handling training required
- POS training required
- This individual will be required to successfully pass a pre-employment drug test and as a condition of employment will be subject to random drug testing

- It is always the responsibility of the employee to have all documents current and valid

I certify that I have read this job description and understand each one of the requirements for this position, including but not limited to the physical requirements. By signing this document, I certify that I meet all the physical requirements for this job without limitation.

Employee Print & Sign

Date

HR Representative

Date