

# **SAC & FOX CASINO POSITION DESCRIPTION**

**POSITION TITLE:** Cook I- Buffet Attendant

**DEPARTMENT:** Food & Beverage Department

**STATUS:** Regular, Full Time

**SALARY RANGE:** 5

**LEVEL OF RESPONSIBILITY:** Reports to Cook Shift Supervisor

## **DESCRIPTION OF WORK:**

Learn and remain familiar with menu items and responsible for all food preparations and proper timing of foods. Coordinates placing of food on steam and cold tables with other cooks, works closely together with the Cook Shift Supervisor to assure that all materials needed are in stock for the menu. Be alert, friendly and able to assist customers with courtesy and promptness.

## **SPECIFIC RESPONSIBILITIES:**

1. Keep buffet line stocked with fresh food items.
2. Keep area clean.
3. Carve meat for customers.
4. Keep cooks advised of items that need replacing.
5. Answer customer questions about food.
6. Excellent personal hygiene is a must, you are in a highly visible area and you must look professional.

## **MINIMUM QUALIFICATIONS:**

**EDUCATION:** High School Diploma or G.E.D. Certificate

**EXPERIENCE:** Six months food preparation.

## **KNOWLEDGE/ABILITY/SKILLS:**

Ability to produce a quality product on a consistent basis.  
Must possess excellent organizations and communication skills.

**NECESSARY SPECIAL REQUIREMENTS:**

Must be 18 years old. Must be available for any and all hours/days and be able to rotate shifts if required. Compliance with Casino Internal Control policies and Procedures as they pertain to this position.

**OCCUPATIONAL HAZARD:**

In the Entertainment Industry, one may be subject to work environment containing excessive noise, smoke and stress.

This description is an accurate representation of the duties and requirements of the position.