

SAC & FOX CASINO POSITION DESCRIPTION

POSITION TITLE: Cook II-Deli Cook

DEPARTMENT: Food & Beverage Department

STATUS: Regular, Full-Time

SALARY RANGE: 7

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 Cook Shift Supervisor to assured 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. Preparation of Deli food items as ordered.
2. Preparation of meats and vegetables for sandwiches.
3. Taking customer orders and ringing up sales.
4. Keep Deli area clean.
5. Re-supplying condiments.
6. Buss tables and clean deli kitchen area.
7. **All duties assigned by supervisor.**
8. 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: One year cooking experience or food preparation experience.

KNOWLEDGE/ABILITY/SKILLS:

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

NECESSARY SPECIAL REQUIREMENTS:

Must be 18 years old. Must be available for any and all/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 a work environment containing excessive noise, smoke and stress.

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