

SAC & FOX CASINO POSITION DESCRIPTION

POSITION TITLE: Cook IV- Grill Cook

DEPARTMENT: Food & Beverage Department

STATUS: Regular, Full-Time

SALARY RANGE: 13

LEVEL OF RESPONSIBILITY: Reports to Cook Shift Supervisor

DESCRIPTION OF WORK:

Learn and remain familiar with menu items and responsible for all food preparation and proper timing of goods. Coordinates placing of food on steam and cold tables with other cooks, works closely together with 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. Perform as a lead cook.

SPECIFIC RESPONSIBILITIES:

Prepares Entree's and grill steaks and other specialty items for Buffet and Chop House. Instruct and answer questions for other cooks, and serve as kitchen supervisor in the absence of the Cook Shift Supervisor.

MINIMUM QUALIFICATIONS:

EDUCATION: High School Diploma or G.E.D. certificate.

EXPERIENCE: Two years experience as a cook including training on grill food preparation.

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 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.