

SAC & FOX CASINO POSITION DESCRIPTION

POSITION TITLE: Cook Shift Supervisor

DEPARTMENT: Food and Beverage Department

STATUS: Regular, Full Time

SALARY RANGE: 16

LEVEL OF RESPONSIBILITY: Reports to the Food & Beverage Manager

DESCRIPTION OF WORK:

Front line supervisor responsible for insuring efficient operations of kitchen. Provide instructions of food preparation to cooks and kitchen staff, prepare menu items and communicate kitchen activities to Food & Beverage Manager.

SPECIFIC RESPONSIBILITIES:

1. All hot line entrees readied for buffet and steak house.
2. Demonstrate and instruct all relative personnel in sauté, broiled, griddle, and deep frying skills.
3. Insure personnel are properly attires in work uniform to include chefs coat, black or checkered pant, and white togue and are on time for job.
4. Monitor all food prepared for temperature appearance and flavor.
5. Cleaning and maintenance of related equipment.
6. Complete other duties as directed by Food & Beverage Manager

MINIMUM QUALIFICATIONS:

EDUCATION: Graduation from high school or equivalent.

EXPERIENCE:

1. One year experience in hot and cold 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 a work environment containing excessive noise, smoke and stress.

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