



Cook 1

Position Description

Position Title: Cook 1

Reports to: Culinary Management

Summary Position: Assist the Sous Chefs in a leadership role in the everyday operation thru the performance of duties. Duties to include requisition, preparation, production and sanitation procedures required on a daily basis in accordance to standards set by culinary and club management.

ESSENTIAL FUNCTIONS:

- Need to cook and prepare all foods necessary for the day's need and production under the supervision of Culinary Management.
- Assist in the direction of Cooks 2-3
- Determine the production of assigned work station and for timeliness of assigned daily production.
- Provide the leadership in all necessary preparation and production to cover daily requirements.
- Follows all food production standards and recipes for required items as established by Culinary Management.
- Ensures all standards for sanitation are met and adhered.
- Assist in the assurance that all products are being properly rotated, wrapped, labeled and dated.
- Communicates with cooks and assistant cooks as to necessary items that need to be used first.
- Reports any needed equipment repairs to supervisor and culinary management for follow up.
- Assist that all time production and station requirements are known and that timing requirements are met.
- Notify Supervisor or Culinary Management of any product needs or shortages so that actual product or alternative product can be supplied.
- Performs all other duties as assigned by employer

Qualifications and Skills:

Education: Culinary School Graduate or any combination of education and experience equivalent to graduation from high school or any other combination of education, training or experience that provides the required knowledge skills and abilities.

Experience: Minimum 4 to 6 years professional experience and culinary background in a private club, hotel, restaurant or resort environment. Must have experience in the different types of stations in the kitchen.

Additional Skills: Must be able to work independently as well as part of team, must have good communication and organization skills, able to comprehend and follow complex instructions/recipes, the physical demands for this position require the person to stand for long periods of time, lift a minimum of 25lbs and up to 50lbs, perform lifting, carrying, pushing, pulling, bending and stooping motions.