



JOB DESCRIPTION

JOB TITLE: Cooks

REPORTS TO: Executive Chef, Sous Chef

STATUS: Part Time

JOB SUMMARY:

The cook assists the Executive Chef or designated culinary supervisor with kitchen production for a highly successful food and beverage services program. The kitchen may work with multiple departments including concession, restaurant, and catering. Ensure consistent preparation and serving of menu items as well as the cleanliness and organization of the kitchen. Ensure food preparation and presentation is to specifications.

RESPONSIBILITIES/ESSENTIAL FUNCTIONS:

- Ensure consistent food preparation and the highest caliber of food presentation.
- Train and develop kitchen employees.
- Ensure cleanliness and hygiene is maintained of work areas
- Participate in the production and plating of all food service areas, to maintain the best quality food style possible.
- Ensure food is stored in appropriate containers, labeled, and rotated to ensure high standards of freshness, minimizing waste and maximizing quality.
- Strive to advance knowledge, skills and abilities and consistently share these with others.
- Strive to uphold a safe working environment and be health and safety conscious and actively involved in maintaining and improving a safe work environment. Ensure maintenance requests, incident reports and incident investigations are submitted and followed up with if necessary.
- Carry out other related duties from time to time.
- Adhere to all EXPOSERVE Guidelines, Policies, Rules and Regulations.
- Ability to report to work as scheduled.
- Ability to complete delegated tasks and food production by reading a prep sheets.

- Ensure the proper use of scales and measurements in all recipes, portioning, and food production.

REQUIRED QUALIFICATIONS:

- Culinary Education Trade Papers preferred
- ServeSafe Certification
- Ability to satisfactorily communicate in English with guests, management and co-workers to their understanding.
- Minimum of 3 years' combined experience in the trade of cooking.
- Background in culinary competitions is beneficial.
- Knowledge of food handling and sanitation standards.
- Self-motivated, with a positive attitude and a consistent display of professionalism.
- Innovative, detail oriented, and quality conscious.

EDUCATION/EQUIVALENT EXPERIENCE:

- High School degree.
- Culinary Education preferred.

PHYSICAL/MENTAL REQUIREMENTS:

- Requires occasional lifting of up to 40 pounds in weight.
- Primary schedule to include Tuesday through Saturday. Work hours are based on event schedule and often extend or are irregular to include nights, weekends and holidays.
- Working conditions are diverse including indoor and outdoor events.
- Must be capable of dealing calmly and professionally with numerous different personalities at various levels within and outside the organization and demonstrate highest levels of customer service and discretion when dealing with the public.
- Must be able to work extended hours whenever required by job responsibilities or requested by management. Must be capable of regular and reliable attendance.