



Position	Division	Department	Payroll Status	Start Date	End Date
BREAKFAST COOK	F&B	CULINARY/BANQUETS	Part Time & Full Time	now hiring	REGULAR

JOB SUMMARY: Manage all aspects of the food production for banquets, including food preparation according to the description. Adhere to sanitation practices.

ESSENTIAL JOB FUNCTIONS:

- Prepare food items for customers using a quality predetermined method in a timely and consistent manner.
- Set up station with predetermined mise en place required to service all banquet functions.
- Practice sanitation and safety daily to ensure the total customer satisfaction.
- Consult with Executive Sous Chef on a daily basis as well as with other departments that are directly related to the Food & Beverage Department.
- Participate in long range planning.
- Participate, support and make recommendations for ongoing resort programs with continuous improvement in networking.

REQUIREMENTS:

- Must be able to speak, read, write and understand the primary language(s) used in the workplace.
- Must be able to read and write to facilitate the communication process.
- Requires good communication skills, both verbal and written.
- Must possess basic computational ability.
- Ability to read recipes and follow their instructions.
- Ability to create appropriate buffet displays up to 5-6 feet in height and the ability to set up, maintain and breakdown same.

PHYSICAL DEMANDS:

- Most work tasks are performed indoors. Temperature generally is moderate and controlled by resort environmental systems; however, must be able to work in extreme temperatures like freezers (-10°F) and kitchens (+110°F), possibly for one hour or more.
- Must be able to sit at a desk for up to 5 hours per day. Walking and standing are required the rest of the working day. Length of time of these tasks may vary from day to day and task to task.
- Ability to physically handle knives, pots, mirrors, or other display items as well as grasp, lift and carry same from shelves and otherwise transport up to 50 pounds to every area of the kitchen. Ability to perform cutting skills on work surfaces, topped with cutting boards, 3 to 4 feet in height (banquet kitchen, prep kitchen, bake shop, etc.). Proper usage and handling of various kitchen machinery to include slicers, buffalo chopper, grinders, mixers, and other kitchen related equipment.
- Ability to physically self-demonstrate culinary techniques, i.e., cutting, cooking principles, plate presentation, safety and sanitation practices.
- Ability to create, build, handle, and dismantle displays up to 8 feet high, including ice carvings.
- The worker is subject to noise. There is sufficient noise to cause the worker to shout in order to be heard above the ambient noise level.
- Must be able to exert well-paced ability in limited space and to reach other locations of the resort on a timely basis.
- Must be able to bend, stoop, squat and lift up to 50 lbs. on a regular and continuing basis.
- Must be able to push and pull carts and equipment weighing up to 250 lbs. occasionally.
- Requires grasping, writing, standing, sitting, walking, repetitive motions, bending, climbing, listening and hearing ability and visual acuity.
- Talking and hearing occur continuously in the process of communicating with guests, supervisors and subordinates.
- Vision occurs continuously with the most common visual functions being those of near and color vision and depth perception.
- Requires manual dexterity to use and operate all necessary equipment.
- Must have finger dexterity to be able to operate office equipment such as computers, printers, 10-key adding machine, electric typewriter, multi-line touch tone phone, filing cabinets, FAX machines, photocopiers, dolly and other office equipment as needed.

QUALIFICATIONS:

- Certified Cook level or higher.
- Valid Food Handlers Card or the ability to obtain prior to hire
- Ability to obtain and/or maintain any government required licenses, certificates or permits.
- Must be at least 18 years of age or older.

