

Tavern Cook

Lodge Taverns

Description:

**Summary:**

Prep and provide quality service in all areas of food production of menu items and specials in accordance with standards and plating guide specifications. Maintain cleanliness and sanitation of work areas and equipment and maintains inventory rotation

**Essential Functions and Responsibilities:**

- Ensure work station is properly prepared for food service
- Cook all food according to predetermined menu specifications and guidelines
- Portion food according to predetermined weight specifications and portion sizes in order to maintain cost controls.
- Maintain all company and health department sanitation requirements and adheres to all health department regulations
- Clean all kitchen areas, equipment, and wash dishes
- Complete shift inventories and daily perpetuals
- Check in food deliveries
- Rotate all perishable food items and adheres to established FIFO standards
- Operate all necessary food preparation equipment including fryers, broilers, slicers, microwave ovens, pizza ovens, salamanders (cheese-melters) and grills
- Clean in other parts of the establishment (bar, restaurant area, and bathrooms) when time permits or otherwise instructed by the bar or kitchen manager
- Provide outstanding guest service in a timely manner to both guests and fellow team members that meets the company's guest service culture standards
- Perform other duties as assigned

Requirements:

## **Qualifications**

- Previous cooking experience in a high volume restaurant preferred
- Knowledge of kitchen equipment and sanitation guidelines preferred
- Previous experience working in a team or group environment
- Proven experience providing high level of guest service
- Ability to read, analyze, and interpret documents, such as policy and procedure manuals, maintenance instructions, recipes, and other related documents
- Ability to manage multiple tasks and remain calm in a high-paced environment
- Ability to compute basic mathematical calculations quickly
- Ability to apply common sense reasoning to variety of situations
- Must be at least 21 years of age
- High school diploma or equivalent preferred
- Ability to functionally communicate occupational-based English, both written and verbal
- Obtain and maintain all work cards as required by the company
- Verify right to work in the United States

## **Work Cards**

- Food Handler

## **Physical Requirements**

- Frequently lift and/or carry up to 50 lbs. at floor, knee, waist, and/or chest levels, and over head
- Occasionally bend, reach, twist, climb, squat, and kneel
- Constant standing and walking

- Constant use of hearing and vision, distinguish between shades of color, and use tools or equipment requiring a high degree of dexterity

### **Work Environment Potential Conditions**

- Indoor
- Smoky and noisy
- Extreme hot and cold temperatures, including humidity
- Slippery surfaces and chemical agents

### **Disclaimer**

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not intended to be construed as an exhaustive list of all responsibilities, duties and skills required of personnel so classified. Other duties, responsibilities, and activities may change or be assigned at any time with or without notice. Must be able to perform the essential functions of the position with or without reasonable accommodation.