



Swinomish Casino & Lodge Job Description

Job Title: Cook I
Department: Food & Beverage
Reports To: Executive Chef

SUMMARY

Prepares, seasons, and cooks food for consumption for our different eating venues. Responsible for preparing the preparation of food as directed to be served complying with all applicable sanitation, health, and personal hygiene standards and following established food production programs and procedures. Responsible for appropriate use of facility supplies and equipment to minimize loss, waste, and fraud.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following:

- Immediately and before reporting to work, reports personal illness with any flu-like symptoms or a disease that can be transferred through food to the department manager;
- Label all food products accordingly and rotate inventory;
- Short order cooking in a fast and timely manner while upholding plate presentation guidelines. (sense of urgency is required);
- Self-motivated and ability to create and fulfill prep lists;
- Ability to keep the line clean and well stocked at all times;
- Follow instructions and recommendations from the Cook II and Sous-Chefs. In the absence of the kitchen supervisor they are to report to the FOH managers;
- Practices proper hand washing at all times. Wears gloves at all times when handling ready to eat foods;
- Measures and mixes ingredients according to recipes;
- Observes and temps food to correct Health Department guidelines;
- Basic Knife Skills required;
- Basic prep knowledge required;
- Other duties may be assigned.

QUALIFICATIONS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with

disabilities to perform the essential functions.

EDUCATION and/or EXPERIENCE:

A high school diploma or equivalent preferred. Must be 18 years of age; have basic math and reading skills, and two (2) years of related experience in a high volume kitchen or similar establishment. Must be self-motivated and have a willingness to learn and adapt to the concessions atmosphere and work in a fast paced environment.

LANGUAGE SKILLS:

Ability to read and comprehend simple instructions and be a self starter.

MATHEMATICAL SKILLS:

Basic math skills in all units of measure, using numbers, fractions, and decimals.

CERTIFICATIONS:

Food Handlers law requires food handlers to be free of any disease that can be transferred through food. A current Health Card must be obtained within fourteen (14) days and a Tips Card within sixty (60) days of employment if deemed necessary for your position.

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to stand; walk; use hands to finger, handle, or feel; reach with hands and arms; stoop, kneel, crouch, or crawl; talk or hear; and taste or smell. The employee must frequently lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, depth perception, and ability to adjust focus.

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly exposed to extreme heat with room temperature, convection ovens, cook tops, buffet tables, boiling water, steam, and hot oil. In addition, the employee continuously works around hazardous kitchen utensils such as knives and meat slicers. The employee is frequently exposed to wet floors and/or humid conditions. The noise level in the work environment is usually loud.