



JOB DESCRIPTION

Title:	Culinary Specialist/Kitchen Line Cook
Department:	Food and Beverage
Reporting to:	Kitchen Supervisor / Manager of Food & Beverage
Location:	Mesa, AZ
Salary:	To commensurate with experience

SUMMARY:

The cook is responsible for preparing and/or direction of the preparation of food to be served, complying with all applicable sanitation, health and personal hygiene standards and following established food production programs and procedures. The cook is responsible for appropriate use of facility supplies and equipment to minimize loss, waste and fraud. Ensure consistent food quality and prepare food items in accordance with recipes and guidelines established by the Manager of Food & Beverage. Maintain a clean, sanitary, and safe work area in a fast-paced environment.

RESPONSIBILITIES

ESSENTIAL FUNCTIONS BUT NOT LIMITED TO:

- Prepares or directs preparation of food served using established production procedures and systems
- Determines amount and type of food and supplies required using production systems
- Ensures availability of supplies and food or approved substitutions in adequate time for preparation
- Sets steam table; serves or ensures proper serving of food for tray line or dining room
- Complies with established sanitation standards, personal hygiene and health standards
- Observes proper food preparation and handling techniques
- Stores food properly and safely, marking the date and item, rotating using first-in, first-out method
- Reports necessary equipment repair and maintenance to supervisor
- Correctly prepares all food served following standard recipes to ensure quality and consistency
- Plans food production coordinate with meal serving hours so that excellence, quality, temperature and appearance of food are preserved
- Maintains daily production records

- Completes food temperature checks before service
- Prepares or directs preparation of hot and cold food items as directed by Executive Chef
- Measure and mix ingredients required for preparation of specific food items
- Maintain communication with other associates to assemble food items that be utilized for menu orders
- Operate large-volume cooking and preparation equipment such as mixers, grills, fryers, or ovens according to manufacturer's instructions
- Uphold cleanliness of entire kitchen including food prep area, cooking equipment, counters, shelves, utensils, and storage areas; keeps work area neat and clean at all times
- Follow all procedures to ensure a safe, secure, and healthy work environment by following local, state, and federal sanitations regulations
- Attends all scheduled employee meetings and brings suggestions for improvement
- Notify manager-on-duty any time a guest is not 100% satisfied with their experience
- Affluent knowledge of all events and amenities of Revel Surf
- Perform all additional tasks and responsibilities as assigned

QUALIFICATIONS

- Proficiency in kitchen, operations and, execution
- Completion of basic food handling training and local or state mandated certification
- Working knowledge of theatre policies, prices, menu, and bar selections
- Excellent multi-tasking skills
- Ability to follow instructions on safe use of all chemical/cleaning materials
- Ability to work effectively with supervisors and co-workers and with minimal supervision
- Ability to meet deadlines
- Ability to communicate and work effectively with supervisors and co-workers in a high-volume setting
- Working knowledge of US measurements, weight and volume
- Works well under pressure
- Can effectively solve problems
- Able to take direction
- Excellent attendance is required with schedule flexibility determined by business needs
- Ability to stand on feet for extended periods of time
- Ability to ascend and descend stairs
- Ability to walk, lift, twist, bend, reach, and handle food products on a frequent basis
- Ability to lift, up to 50 pounds and move it 75 yards on regular basis
- Must speak fluent English

EDUCATION AND/OR EXPERIENCE

- Strong written and verbal communications skills along with basic computer skills and knowledge are required for the position.
- 2 year experience in full service dining, country club, hotel, and or banquets
- Basic math skills
- Awareness of local, state and federal health and sanitation laws
- Understanding of proper use and maintenance of major kitchen equipment, including stoves, refrigeration, slicer, knives and dish machine

WORK ENVIROMENT

- Travel may be required for occasional deliveries, visits to other locations, company meetings or catering events
- **Interior Work Areas-** moderate to hot temperatures in the kitchen areas. flooring is tile in the kitchen with, in floor covered drains, and carpeted or tile in the restaurant. Rubber mats cover the floor behind the bar and on the line. Possibly encountering wet or slippery floor surfaces.
- **Exterior Work Areas-** may have extreme temperatures depending on weather conditions