

Employee Requisition Form

Position to Be Filled: F&B Cook

Purpose: Provide exemplary customer service to the Tachi Palace Casino Resort by being responsible for timely and quality preparation of all food products served throughout the Tachi Palace Casino Resort.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Provide for first-class service to the guest of the Tachi Palace Casino Resort
- Ensure food preparation meets the quality standards for eye appeal, texture, color and temperature and taste by following specifications, guidelines and recipes including established portion controls.
- Ensuring all inventory and facilities are prepared and ready prior to the start of business.
- Set-up and restock all supplies as needed.
- Provide input to the management staff concerning line set-up, working area, and customer comments.
- Keeping kitchen area clean and adequately stocked
- Carve meats, portion food on serving plates, and variety of other food service functions.
- Assist Prep cooks when necessary to prepare for the next days business by chopping vegetables, preparing line items, sauces, gravies, soups, etc.
- Study and pass the ServeSafe food handlers' course.
- Follow all Health and Safety regulations.
- Communicate professional and effectively with other cooks and wait staff in insure prompt and complete customer service.
- Minimum of 1 year experience at the level of a prep cook in a high volume fast-paced kitchen serving a variety of Cuisine.
- Basic knowledge of food presentation, technology, and preparation methods.
- Basic knowledge of hygiene regulations, safety regulations and nutrition.
- Any other duties assigned.

Reports To: F&B Supervisor

Starting Rate of Pay: D.O.E

Approximate Hours: 40

Date Needed: ASAP

Filling Deadline: Open Until Filled