

# Employee Requisition Form CEC

**Position to Be Filled:** F&B Cook

**Purpose:** Provide exemplary customer service to the guest of the Cayote Entertainment Center by being responsible for timely and quality preparation of all food products served throughout the Cayote Entertainment Center.

## **ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- Provide for first-class service to the guest of the Cayote Entertainment Center
- 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 Serve Safe 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