



Employee Requisition Form

Position to Be Filled: F&B Lead Cook

Responsible: for providing for timely and quality preparation of all food products served throughout the Tachi Palace Casino Resort facility and its' functions

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Provide for first-class service to the guest of the Tachi Palace Casino Resort.
- Provide support and instruction to staff on methods and procedures for preparing items for the Food and Beverage venues and events.
- Assist in Supervision of the Food and Beverage culinary staff to ensure the smooth operation of the kitchen during all hours of business.
- Participate in the evaluation of the Food and Beverage culinary staff and make recommendations concerning discipline, training, and motivation.
- Ensure food preparation meets the quality standards for eye appeal, texture, color, temperature, and taste by following specifications, guidelines and recipes including established portion controls.
- Assist in inventory and food cost control.
- Order, set-up and restock all supplies as needed.
- Provide input to the management staff concerning line set-up, working area, and customer comments.
- Keep kitchen area clean and adequately stocked.
- Carve meats, portion food on serving plates, and a variety of other food service functions.
- Comply with all departmental policies, procedures, and directives.
- Ensure compliance with all Human Resource policies and procedures, promoting an environment that treats all people with respect, and prohibits discrimination and harassment of any kind.
- Ensure compliance with all safety, health, and environmental policies, procedures, and regulations within the department.
- High school diploma or general education degree (GED) preferred.
- Minimum of 2 years of experience as a cook in a high volume fast-paced kitchen serving a variety of cuisine.
- Any other duties as assigned.

Reports To: Sous Chef
Approximate Hours: Full time
Filling Deadline: Open Until Filled

