



## Employee Requisition Form

**Position to Be Filled:** CEC Cook

**Purpose:** Responsible for timely and quality preparation of all food products served throughout the center.

### ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Provide for first-class service to the guest of the Coyote 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 handler's course.
- Follow all Health and Safety regulations.
- Communicate professional and effectively with other cooks and wait staff in insure prompt and complete customer service.
- Ensure compliance with all safety, health and environmental policies, procedures, and regulations within the department.
- Any other duties as assigned.
- High school diploma or general education degree (GED) required.
- 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 as assigned.

<b>Reports To:</b>	Supervisor
<b>Approximate Hours:</b>	Full Time
<b>Filling Deadline:</b>	Open Until Filled

