

Cook

Summary

Responsible for cooking all foods to specs and temps, texture, taste, smell and maintaining proper times and temps according to health code.

Essential Functions

- Able to speak English
- Able to assign and delegate daily tasks and responsibilities for all stations
- Responsible for rotating, ordering and the efficient use and maintenance of inventory
- Responsible for opening and closing the kitchen
- Check in truck order and ensure correct delivery
- Capable of operating all equipment and maintaining all stations
- Cooks the daily specials, special orders and banquet events
- Ensure that food meets quality standards when received from distributors, maintains quality while being held and ensures quality of served food
- Manage time and temp controls of all foods
- Serves as line cook
- Responsible for all stocks, sauces and soups
- Portions food products prior to cooking
- Leads MSU/CSCL students, employees and volunteers in the culinary arts/servant leadership/skills and details of cooking and is a teacher of food quality and hospitality

Knowledge, Skills and Abilities

- Must have knowledge of commercial kitchens
- Must be able to lift 50 lbs.
- Must be able to bend, stretch, turn and twist
- Must be able to stand for long periods of time
- Must be able to work weekends, evenings, irregular times and schedules
- Knife skills, including cutting and chopping

- Able to maintain awareness of product locations and be able to find things quickly
- Sense of urgency dealing with food, which is time sensitive
- Track and report food waste
- Oversees kitchen cleanliness and sanitization schedule
- Cooks items with appropriate techniques, broiling/steaming/frying/grilling/poaching/roasting/sautéing/stewing/baking/braising

Minimum Qualifications

- HS Diploma or GED equivalent
- Must be able to follow directions

Success Factors

- Punctuality
- Maintaining a positive attitude
- Always ready to work
- Able to interact with others in a professional, appropriate manner
- Cheerful attitude toward guests and other employees
- Strong work ethic