

# Wisconsin Riverside Resort

## Job Description

### Job Title: Cook

Department: Food & Beverage

Reports to: Kitchen Manager

#### **Summary of Job:**

Responsible for preparing high quality meals in accordance with food, health and safety regulations and company standards while paying close attention to speed, cleanliness and organization. The cook ensures that all food items prepared are to our specifications and quality requirements for both the restaurant and the customer's standards. Should be able to use various cooking techniques and methods to prepare meals. It is necessary to handle multiple food orders without compromising quality and be able to assist other cooks as needed.

#### **Qualifications:**

A willingness to follow procedure, work as a team, complete tasks in a timely, accurate, and efficient manner, maintain proper attendance, and comply with company policies. Must know and follow sanitary food handling procedures. Successful cooks are able to remain calm and work well under pressure.

#### **Physical Demands:**

Long periods of standing, stooping, stretching, bending, walking and lifting up to 50 pounds. Able to withstand certain amounts of hot and cold temperatures.

#### **Duties and Responsibilities:**

- Preparing and assembling high quality and visually appealing food according to company recipes.
- Complete knowledge of food menu, including; prices, preparation time, portion size, plating and garnish, to ensure food orders are properly prepared when served.
- Portioning food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, convection oven, flat top range and refrigeration equipment.
- Handles, stores and rotates all products properly.
- Tracks and reports any food waste.