

Lucky Dog Casino- Job Posting-Cook

JOB TITLE: Cook
OPENING DATE: January 13, 2012
CLOSING DATE: January 20, 2012
SUPERVISOR: Food and Beverage Manager
STATUS: Part-Time Non-Exempt

SUMMARY:

Prepare and cook food following the methods and procedures set by the operation as delegated by the Food and Beverage Manager and/or Lead Cook.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

1. Ensure line organization, cleanliness and sanitation.
2. Ensure time and temperature control on line.
3. Ensure prep lists are prepared and line is stocked.
4. Assist with coordination of kitchen activities.
5. Cook in quantities according to menu and number of persons to be served.
6. Consults with F & B Manager and/or Lead Cook on daily operations, recipes, staff, menu, preparation and presentation of food.
7. Responsible for monitoring stock levels and communicating deficiencies to ensure adequate supplies are maintained.
8. Contribute suggestions and ideas to promote the growth of the Food and Beverage Department.
9. Responsible for assuring minimal food waste and portion control.
10. Monitor all aspects of food service in assigned area to ensure quality, sanitary preparation, presentation, consistency of product and customer satisfaction.
11. Ability to be a working supervisor, to perform as a cook and back of the house supervisor as needed.
12. Work on special events as assigned.
13. Meet attendance guidelines by reporting to work as scheduled with dependability and consistency.
14. Promote and encourage positive patron relations.
15. Represent the company in a positive manner.
16. Maintain professional dress standards and personal appearance as dictated by the policy manual.
17. Other duties may be assigned.

SUPERVISORY RESPONSIBILITIES

This position may be called upon to supervise the daily activities of the Kitchen Assistant.

QUALIFICATIONS

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

EDUCATION and/or EXPERIENCE

Associate's degree (A. A.) or equivalent from two-year culinary or technical school and two (2) years directly related experience; or four (4) years directly related experience; or equivalent combination of education and experience. Certificate of Culinary Arts training preferred.

LANGUAGE SKILLS:

Must be able to read, write, speak and understand English; read, write and comprehend simple instructions, short correspondence and memos. Effectively present information in one-on-one and small group situations to customers, clients and other employees of the organization.

MATHEMATICAL SKILLS

Add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions and decimals. Compute rate, ratio, and percent and to draw and interpret bar graphs.

COMPUTER SKILLS:

Working knowledge of computers and familiarity with Microsoft Word is a plus.

REASONING ABILITY

Common sense understanding in carrying out instructions furnished in written, oral or diagram form. Deal with problems involving several concrete variables in standardized situations.

CERTIFICATES, LICENSES, REGISTRATIONS

Class II Gaming license issued from the Skokomish Tribal Gaming Commission, and current Washington Food Handlers Permit.

PHYSICAL DEMANDS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

WORKING CONDITIONS

1. Stand and walk for long periods of time.
2. Use hands and arms to finger, handle, feel and reach.
3. Taste or smell.
4. Climb, balance, stoop, kneel, crouch and/or crawl.
5. Talk and hear.
6. Lift and/or move up to 50 pounds.
7. Specific vision abilities required by this job include close vision, distance, color, peripheral, depth and ability to adjust focus.
8. While performing the duties of this job, the employee is regularly exposed to moving mechanical parts and may be at risk of electrical shock.
9. Must be able to work in hot, wet and humid environment for long periods of time.
10. The employee is occasionally exposed to slippery floors.
11. Typical of that in a busy casino with heavy cigarette smoke accompanied with a variety of competing noises and communications.
12. Flexible hours (week-ends, nights, and holidays).

PREFERENCE

Indian Preference Policy applies to this position;

- First preference will be given to qualified, enrolled Skokomish tribal members.
- Second preference will be given to qualified Native American applicants who provide proof of enrollment in a federally recognized tribe.
- Third preference will be given to Non-Indian.

Applicants not entitled to, or who fail to claim Indian Preference, will receive consideration without regard to ethnic/national origin, marital status, sexual orientation, religion, disability status, or membership in the tribal organization.

DRUG FREE WORKPLACE

The Lucky Dog Casino is a drug free work environment. Employees may be tested for drug use at random intervals.

For Questions regarding the application process:

Please contact: Human Resources: (360) 877-5656 x 209

FAX: (360) 877-2803, or

Visit LDCjobs.com and follow the application instructions