

Jackson Hole Mountain Resort

JOB DESCRIPTION

POSITION: Cook 2

DATE

CLASSIFICATION Hourly

REPORTS TO: Executive Sous Chef/Sous chef

DEPARTMENT: F&B Bridger Restaurants

FLSA STATUS: Non-Exempt

General Purpose

- Is responsible for station mise en place and prep
- Has knowledge of menu, and can relay said knowledge to guests if needed
- Can properly and thoroughly clean all line equipment
- Has a sense of urgency while providing a consistent quality product to chefs' satisfaction
- Is willing to help co-workers when needed
- Helps with menu, including researching food, ingredients, food trends and composing ideas for menu
- Has a firm grasp of ranging cooking techniques from fine dining to more casual applications.
- Helps with and understands keeping kitchen organized and clean/sanitary. Including supervising the proper storage of food and the proper food handling of those around them with lesser knowledge
- Is responsible for keeping tabs on pars and managing their inventory of product in a way the minimizes waste while always having enough food on hand
- Can execute dishes to a high end fine dining standard in a timely and organized manner
- Has knowledge of and can execute the proper butchery of meats and fish

Essential Functions

- Excels in communication with other line cooks and their direct supervisors.
- Be able to direct staff, in absence of superiors to meet goals and expectations of restaurant.
- Set an example to all new staff and be able to instruct on kitchen protocol.
- Be able to assist Chefs on special projects, overall kitchen management, and menu development.
- Responsible and held accountable for all mise en place, cleanliness, and readiness of their station.
- Be constantly aware of the clock to ensure proper readiness for all service periods.
- Be able to follow exact instructions with a sense of urgency.
- Responsible to learn all food products.
- Has knowledge of different cuts used in cooking and is working to constantly improve knife skills and technique.
- Has the ability to safely handle knives, mandolins, slicers, blenders and various other kitchen equipment.
- Adheres to JHMR/Teton Co. Health Dept. Hand Washing Policy.
- Demonstrates proper hygiene.
- Be a team player.
- Be constantly aware of the clock to ensure proper readiness for all service periods.
- Be able to follow exact instructions with a sense of urgency.

Other Functions

Reports anything that needs immediate attention to the appropriate manager
Work with all restaurant staff to better serve guest
Assist management in maintaining a clean and organized kitchen at all times
Always on time and in proper uniform at beginning of shift including proper footwear

**Employees are held accountable for all duties of this job*

Job Qualifications

Knowledge, Skills & Ability

- Excellent knowledge of food products and handling
- Be able to safely operate all kitchen equipment and instruct others how to do so
- Very strong understanding of restaurant work
- Willingness to learn preparation and handling of ingredients
- Able to multitask on various levels at very high stress levels
- Strong understanding of personal hygiene and sanitation techniques as they pertain to restaurant work
- Can effectively communicate between language barriers.

Education or Formal Training

- High school diploma or equivalent
- Formal culinary training preferred
- Servesafe or equivalent preferred

Experience

- Minimum two years Line Cook experience required

Material and Equipment Directly Used

- All kitchen equipment
- Knives and other sharp tools
- Chemicals and other cleaning products
- Raw and fresh foods

Working Environment/Physical Activities:

- Heavy lifting to 50lbs
- Kitchen Hot or Cold line
- Walk-in Coolers and Freezers
- Trash Recycling Room
- Execution of meals under various conditions of heat and stress

Note: This job description is not intended to be an exhaustive list of all duties, responsibilities or qualifications associated with the job.