

Jackson Hole Mountain Resort

JOB DESCRIPTION

POSITION: Cook 3

DATE:

CLASSIFICATION Hourly

REPORTS TO: Executive Sous Chef/Sous Chef

DEPARTMENT: F&B Bridger Restaurants

FLSA STATUS: Non-Exempt

General Purpose

- Provide excellent service to guest and exceed guest expectations
- Execute all dishes/recipes consistently to the best of your ability as instructed by direct supervisor.
- Be able to handle moderate to heavy workloads and stress full situations with professionalism and a sense of urgency
- Is responsible for station mise en place, and prep for his/her station
- Has knowledge of menu, and can relay said knowledge to guests if needed.
- Can properly and thoroughly clean all line equipment
- Is willing to help co-workers when needed

Essential Functions

- Has knowledge of different cuts and cooking techniques.
- 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
- Is a team player
- Can talk to and serve public if needed.
- 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

Other Functions

Report 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

- Knowledge of food products and handling
- Be able to safely operate all kitchen equipment
- Moderate to strong understanding of restaurant work
- Willingness to learn preparation and handling of ingredients
- Able to multitask on various levels
- A good 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
- Servesafe or equivalent preferred

Experience

- Some restaurant line experience preferred

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.