



JOB DESCRIPTION

POSITION:	Line Cook
DEPARTMENT:	Food and Beverage
LOCATION:	Casino Resort Kitchen
SUPERVISOR:	Kitchen Manager
EMPLOMENT:	Full-Time/Part-Time
PAY RATE:	\$11.00 - \$13.37 (D.O.E)

DESCRIPTION:

Assist with food preparation in the kitchen and adhere exactly to the standard operating procedures, recipes, instructions and recommendations. The goal is to increase customer satisfaction and kitchen efficiency. Responsibilities include preparing and stocking cooking stations, buffet, preparing much of the food, and follow instructions from the Lead Cooks and Kitchen Manager.

RESPONSIBILITIES:

- Must conduct oneself in a manner that reflects a positive and professional image.
- Prepare and cook a variety of meats, seafood, poultry, vegetables and other food items in broilers, ovens, grills, fryers and a variety of other kitchen equipment according to restaurants standardized recipes.
- Assume 100% responsibility for quality of products served.
- Know and comply consistently with our standard portion sizes, cooking methods, quality standards and kitchen policies and procedures.
- Stocks and maintains sufficient levels of food based on business volumes, menu mix and offerings.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintain a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
- Prepare and cook items to include broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follow proper plate presentation and garnish set up for all dishes.
- Handle, store and rotate all products properly to property specifics.
- Complete paperwork as assigned.
- Close the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attend all scheduled employee meetings and brings suggestions for improvement.
- Must be able to communicate clearly and effectively.

- Provide excellent guest service to guests, internal and external through active guest engagement and positive attitude.
- All employees must be flexible and assume other responsibilities and task as assigned by management and as management deems necessary; this means fulfilling all other job duties as assigned.
- Flexible with scheduling of shifts and willing to work nights, weekends, and holidays.

MINIMUM REQUIRED QUALIFICATIONS:

- High School Diploma or GED.
- Basic computer skills for the purpose of completing the necessary paperwork.
- Minimum (6) months of experience in kitchen preparation, cooking, or similar experience in a hospitality setting.
- ServSafe certified or be able to be ServSafe certified within first (90) days of employment.
- Must be able and willing to pass preemployment screens including but not limited to a background check (non-Gaming) and a drug screen.

PREFERRED QUALIFICATIONS:

- 1+ year experience in kitchen preparation and cooking.
- 1+ year experience working in a hospitality setting.
- 1+ year of culinary education.
- Be able to receive and maintain a Gaming License.

PHYSICAL REQUIREMENTS

- Ability to stand and walk for extended periods of time – up to 90% of full shift.
- Ability to reach, bend, stoop, and lift up to 40 pounds.
- Ability to adhere to high standard of personal hygiene and grooming habits.

The above statements are intended to describe the general nature and level of work performed by people assigned to this classification. They are not intended to be construed, as an exhaustive list of all responsibilities, duties and skills required of personnel so classified. Management retains the right to add or to change the duties of the position at any time. Must be able to pass a pre-employment drug screen and applicable background checks related to the position if required.

OUR MISSION

Our mission is to provide an exceptional and memorable experience to every guest, every time. Each team member will demonstrate a high level of professionalism, provide a safe, clean and entertaining experience for all guests, internal and external.

Integrity, Service, Professionalism, Value. This is our PROMISE.

Initial Date of Approval by the Public Enterprise Finance Commission (PEFC): 12/14/2021

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Northern Waters Casino Resort

P.O. Box 129, N5384 US 45

Watersmeet, MI 49969

Email: hr@lvdcasino.com

Website: <http://www.lvdcasino.com/Content/Careers.cfm>

Phone: 906-358-4226 Ext. 7318

Fax: 906-358-4913