

Position: Cook II
Department: Culinary
Start Date: 2015
Min. Contract Length: 6 months

Description:

Prepare all hot and cold food including salads, appetizers, sandwich fillings, and other cold dishes by performing the following duties. Assist the chef as necessary. Follow direction of the Executive Chef, Chef de Cuisine and/or Sous Chefs in maintaining the highest standards of food quality, taste and production.

Essential Functions:

- Assist chef with inventory and ordering.
- Prepare hot and cold food as specified in areas working in.
- Prepare food for breakfast / lunch / dinner as assigned.
- Maintain a clean, organized and sanitary work area following safety guidelines.
- Follow all hotel and kitchen policies and procedures.
- Advise chef when food inventory is depleted.
- Must be able to understand and adjust recipes according to business levels.
- Maintain a working knowledge of properly storing, rotating and maintaining products.
- Must be able to maintain Servsafe and health department standards.
- Maintain comprehensive preparation and knife skills.
- Ability to check and complete mise en place and pars to set-up the station.
- Prepare and service all food items for a la carte and/or buffet menus according to hotel recipes and standards.
- Ensure production of food in a timely manner.
- Control proper usage and rotation of food.
- Ensure food quality and appearance on buffet, and plated food, is in accordance with Broadmoor standards.
- Alert Chef or direct supervisor to any food quality issues that could have an adverse effect on Broadmoor Resort culinary operations.
- Maintain walk-in coolers and food storage areas on a daily basis.
- Ensure work station and all equipment is clean and sanitized prior to the change of shift.
- Ensure outlined prep is completed in a timely manner for the next shift.
- Highly responsible & reliable.
- Ability to work well under pressure in a fast paced environment.
- Ability to work cohesively as part of a team.
- Ability to focus attention on guest needs, remaining calm and courteous at all times.

Cook II Continued.

Experience/Requirements:

ACF Apprenticeship or culinary school graduate

At least two years of culinary experience.

Highly responsible & reliable.

Ability to work well under pressure in a fast paced environment.

Ability to work cohesively as part of a team.

Ability to focus attention on guest needs, remaining calm and courteous at all times.

Working towards a culinary degree preferred.

Must be able to use knives and other kitchen equipment.

While performing the duties of this job the employee is regularly required to stand; walk; use hands to finger, handle, or feel; talk or hear and taste or smell. The employee is frequently required to reach with hands and arms. The employee is occasionally required to sit; climb or balance and stoop, kneel, crouch, or crawl. The employee is regularly required to lift up to 10 pounds (5kgs) and up to 25 pounds (12kgs). The employee must frequently lift and/or move up to 60 pounds (30kgs). Occasionally push, lift, and/or pull 100+ lbs (45kgs+) with assistance. The vision requirements include: close vision, distance vision, peripheral vision, depth perception and ability to adjust focus.