



TITLE: LINE COOK
STATUS: NON-EXEMPT
REPORTS TO: LEAD COOK
SUPERVISES: NONE
SALARY: COMMENSURATE WITH EXPERIENCE
REVISED: 11/2007

POSITION SUMMARY

Under the direction of the Lead Cook, this position will clean, prepare and serve food, and complete other related tasks with emphasis on food preparation and on independent work duties.

DUTIES AND RESPONSIBILITIES:

1. Responsible for properly handling, preparing and cooking food.
2. Must follow procedures, schedules and assignments precisely.
3. Must follow recipes for all food preparation.
4. Must be able to perform repetitive tasks and be able to adapt to changing procedures and responsibilities.
5. Produces A la Carte and buffet food items in both hot and cold food applications.
6. Follows butcher shop portioning standards.
7. Follows production prep lists, recipes and procedures.
8. Able to use powered kitchen equipment, safely break down, clean and reassembles equipment.
9. Follows sanitation practices, safe food storage, and correct procedures for handling refrigerated, frozen and dry stored items.
10. Uses sharp objects to cut or peel food items.
11. Gathers "Mise en Place" or daily production by assigned station.
12. Reports any food items that need to be ordered or any spoilage of product to the supervisor.
13. Practice and maintain good personal hygiene.
14. Follows proper closing procedures and clean up of assigned station.
15. All other duties as assigned by immediate supervisor.

QUALIFICATIONS:

1. Knowledge of food production and menu planning.

2. Must have 2 to 3 years experience in volume hot production, pantry work, baking, grill service, meat cutting, buffet and/or catering, banquet or line cooking for a large food service operation.
3. First year culinary student preferred.
4. Knowledge and commitment to use proper sanitation and food preparation procedures as outlined in casino and department handbook, HACCP and OSHA.
5. Must have a current food handler's certificate.
6. Ability to stand for extended periods of time and able to lift 40 lbs.
7. Must be able to speak, read and write English.
8. Organized and attentive to detail
9. Ability to be a team player and motivator
10. Able to be flexible in adapting to changing demands and volumes of work.
11. Must be able to perform the essential functions of the job with limited supervision.
12. Work environment requires significant standing, bending, kneeling, lifting and reaching. Use of chemicals in compliance with OSHA guidelines.
13. Must be able to obtain and retain gaming license through Cahuilla Tribe Gaming Commission.

TOOLS/EQUIPMENT SKILLS:

Knives	Meat Slicer	Slow Cooker	Ovens
Grills	High Pressure Steamer	Broiler	Dish Machine
Fryer	Hot Wells Kettles	Blast Chiller	Grills
High Volumes Mixers			

PHYSICAL REQUIREMENTS/WORKING CONDITIONS

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 of their job.

While performing the duties of this job, the employee must have the ability to be flexible in adapting to changing demands and volumes of work. Work environment requires significant standing, bending, kneeling, lifting and reaching. Specific vision abilities required by the job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

While performing the essential functions of this position, the employee is occasionally exposed to outdoor weather conditions and required to move about the Casino floor and exposed to a non-smoke free environment.

Cahuilla Casino is committed to a drug and alcohol free workplace. Any job offer is conditional upon successful passing of a pre-employment drug test and must qualify for a Cahuilla Gaming License, which includes an extensive background security check.

If none of the applicants should meet the stated qualifications, applicants whose education and experience are less than the stated requirements, may be interviewed and hired provided the applicant hired submits a formal written training plan within (30) thirty days which

can be completed within a “reasonable time” agreed upon by the supervisor and the applicant. Applicants who are hired and fail to meet the agreed upon formal training program, will be discharged upon failure to complete the specified training as so scheduled.

A drug test will be required prior to employment and periodically thereafter.

NOTE

This description incorporates the most typical duties performed. It is recognized that other duties not specifically mentioned may also be performed. The inclusion of these duties would not alter the overall evaluation of the position.

LEGAL NOTICE

Federal Law requires that all applicants be considered without regard to race, religion, color, sex, age, or national origin. The Cahuilla Band of Indians Tribe is an Equal Opportunity Employer, subject to provisions of P.L. 93-638 Indian Preference Act.

I understand that this position requires me to be able to complete the 90-day Introductory Period in consecutive work days as scheduled.