



JOB TITLE: Culinary
DIVISION: Casino
DEPARTMENT: F & B
SUPERVISOR: Executive Chef, Sous Chef or Outlet Chef
STATUS: Non Exempt
SALARY: \$12.00-\$20.00

JOB SUMMARY

Responsible for attractively preparing, cooking and presenting food items. Following set recipes and menu specification. Always placing customers and safe food handling first. May work in any food outlet depending on business needs.

ESSENTIAL JOB FUNCTIONS:

1. Ensures customer satisfaction through prompt, efficient and friendly service.
2. Cleans and organizes.
3. Creates meals according to menu and recipe as set by the Executive Chef.
4. Ensures that all food items are handled and cooked (if applicable) in a wholesome manner.
5. Constantly maintains kitchen and supply room in a sanitary and orderly fashion.
6. Informs supervisor of any kitchen problems.
7. When needed, may assist with inventory, ordering, putting freight away and/or cleaning.
8. Able to work in fast-paced, stressful environment and accomplishes tasks in a timely manner.
9. Complies with regulatory laws, employee handbook, department policy and procedures, safety codes, etc.
10. Promotes a clean, safe and healthy work environment for employees and guests. Promptly reports all concerns to supervisor.
11. Ensures that operation of equipment, tools and materials are handled in a safe manner.
12. Promotes internal guest service standards through courteous and respectful behavior.
13. Performs other duties as assigned by the supervisor.

PROMOTE WRC QUALITY SERVICE STANDARDS:

SAFETY: Ensuring a safe experience by protecting the welfare of all.

INTEGRITY: Expecting personal accountability at every level.

COURTESY: Creating an exceptional customer service experience for everyone.

TEAM: Functioning together to create a cooperative and positive experience.

SHOW: Providing flawless experience –a clean and cared for resort.

SUPERVISORY AUTHORITY:

1. None

SIGNATORY ABILITY:

1. None

ACCESS TO SENSITIVE AREAS:

1. None

MINIMUM QUALIFICATIONS:

1. Three (3) months of experience in food services.
2. Functionally literate: able to read and follow written recipes/procedures.
3. Licensed/certified as food handler or completes within 30 days of employment.
4. Physically fit - able to stand and/or walk for long periods of time; able to perform repetitive motions with wrists, hands and fingers; able to lift and maneuver 50 lbs.
5. Effective communications skills - verbally able to provide instruction, responds to questions, and has exceptional interpersonal skills and abilities.
6. Available to work all hours, shifts, weekends and holidays.
7. Exhibits a professional demeanor through appearance and by maintaining a positive attitude toward all employees and guests.
8. Requires a Low Security Gaming license clearance.
9. Must be at least 18 years of age.

PREFERRED QUALIFICATIONS:

1. Culinary II - Has a good working knowledge of professional kitchen, equipment and food products.
2. Culinary II - Three (3) months' hot food cooking experience.
3. Culinary I - Maintains effective communication with front/back of house staff on guest service needs/orders.
4. Culinary I – One-year hot food cooking experience or culinary school. Supervisory preferred.
5. Culinary I - Understanding of cooking meats, fish, poultry, vegetables, grains using different methods.