

**Be Our Guest Ltd.
Position Description**

Position Title: Rounds Cook

Position's Department: Food and Beverage

PURPOSE STATEMENT:

Have demonstrated knowledge and experience in all aspects of culinary arts and food service with the ability to meet the high expectations of Be Our Guest, Ltd. standards in order to assist the kitchen in daily production wherever needed

MAJOR RESPONSIBILITIES:

- Experience with a short order, a la carte, banquet and large volume cooking, meat temperatures, production of all sauces and compounds as well as cooking food in the appropriate manner such as poaching, sautéing, etc.; create a consistent finished product and high-quality presentation
- Learn menus and recipes; read a recipe, picture what the finished product will look like, and accept responsibility for accuracy of the resulting work
- Ability to multitask
- Prepare and write prep lists
- Ensure food safety: food is stored properly, labeled, dated and held at appropriate holding temperatures; maintain work area, including countertops, utensils, equipment, and refrigeration in a clean and sanitary condition in accordance with state, county, and health and work safety regulations
- If functioning in a lead capacity:
 - Take responsibility for assigned employees in the absence of the Exec. Sous Chef or Sous Chef
 - Effectively communicate and delegate work and ensure proper execution, including training
- Working knowledge of food costs, inventory control systems and purchasing
- Flexible schedule including being on notice to change locations
- Front of the house presence when interacting with clients and guests

KNOWLEDGE/SKILLS/EXPERIENCE:

- Strong proven knowledge of all aspects of culinary arts and food service
- Exemplary leadership qualities, including leading by example, but also work well as part of a team and promote a team environment
- Positive and effective communication skills
- Skillfully use hand tools, machines and kitchen equipment
- Strong math skills calculate amounts of various products needed; measure ingredients with precision
- High School Diploma or equivalent
- Minimum 3 months experience as line cook and 3 months as pantry/prep cook
- 2 year culinary degree or 5 years cooking experience in restaurant / catering / banquet facility
- Culinary training
- Sanitation / safety training; ServSafe or comparable certification
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PHYSICAL REQUIREMENTS:

- Must be able to lift 50lbs.
- Stand for long periods of time, up to 12 hours
- Visual acuity
- Well groomed