Holiday Valley COOK/GRILL COOK:

TYPICALLY REPORTS TO: Food and Beverage Director, Lodging Chef or Sous Chef

PRINCIPAL FUNCTION:

This position is responsible for preparing and cooking food items that result in high quality of taste and appearance to satisfy guests and maximize food revenues. As our singular goal is to be #1 in Event Hospitality, all our managers, chefs and employees are "Hospitality Ambassadors."

ESSENTIAL RESPONSIBILITIES:

Observe and practice all established health and sanitation procedures.

Ensure all products are prepared, held and served at the correct temperatures.

Ensure the proper rotation, labeling and dating of all products.

Always use the proper utensils and portions.

Keep the work area clean, sanitized and organized.

Keep management informed of food quantities and quality in prep, on the line and in holding cabinets.

Coordinate orders to ensure they are cooked timely and with accuracy

Assist with re-stocking of all plateware and food items as needed.

Assist other positions when needed.

Perform all opening and closing procedures as indicated in the Employee Development System Manual.

May be assigned to work multiple stations throughout the shift.

Implement and follow sanitary practices for food handling, general cleanliness and maintenance of kitchen and/or dining areas.

Ensure compliance with all applicable health and safety regulations.

Perform other related duties, tasks and responsibilities as required from time to time.

QUALIFICATIONS/SKILLS:

Requirements: 6 months' experience in food preparation in a fast paced environment.

Must be able to interact verbally and listen attentively to co-workers and supervisors.

Ability to follow written and oral direction.

Ability to work under pressure and independently.

Preferred: 2 years in food preparation in a fast paced environment.

OTHER REQUIREMENTS:

Must be able to stand and exert fast-paced mobility for entire shift. Must be able to frequently lift and carry food and other items weighing up to 50 pounds and occasionally greater. Must be able to go from warm to cold climates (workstation to coolers). Hours may be extended or irregular to include nights, weekends and holidays.

Must be able to meet the following requirements with reasonable accommodation:

Push and Pull equipment such as: Queen Mary's, speed racks, flat beds, wire carts the distance of up to .4 miles

Must be able to stand for prolonged periods of time

Must be able to grasp and apply pressure to an object with the fingers and palm. (Example serving and or removing a plated meal)

Must be able to read and comprehend a BEO, diagram and any other documents to ensure that the guests' needs are met

Must be capable of lifting 50 pounds and carry it 20 feet

Ability to physically walk approximately one-fourth (¼) of a mile and the circumference of the unit several times a day

While performing the duties of this job, an employee is regularly required to stand, use hands to finger, handle, or feel, reach with hands and arms, and taste or smell

The employee is occasionally required to stoop, kneel, or crouch

Specific vision abilities required by this job include close vision, color vision, depth perception, and ability to adjust focus

Must be able to withstand moderate to high noise levels

Employee must have ability to apply common sense understanding to carry out detailed but uninvolved written or oral instructions

Ability to operate telephone and to talk and/or hear in a food & beverage setting (noise level is moderate)

Ability to sit, walk, stand, bend, and twist on an intermittent or continuous basis

Ability to, grasp, push, pull objects such as files, file cabinet drawers, and reach and lift overhead

Ability to operate a desktop computer

Ability to access and produce information from a computer

Ability to understand written information

Other lifting or physical requirements as added from time to time, or as required to perform the essential functions of this job.