



Get Up and Go!

JOB DESCRIPTION

POSITION: COOK 1

REPORTS TO: Executive Chef

STATUS: Part-time as needed / Non-Exempt

POSITION SUMMARY: Performs all tasks specified by the Executive Chef.

QUALIFICATIONS: Culinary degree or directly related experience. Must understand cooking terminology and ingredients. Serve Safe certified. Five-year satisfactory banquet cooking experience required; six to eight years preferred. At times, works in a hot area with a lot of humidity. Area becomes congested and noisy during busy periods. Physical demands include a lot of standing, walking and heavy lifting. Working hazards include hot surfaces, wet floors, hot grease, heavy lifting, knives and other sharp objects and electrical shocks.

SALARY \$15.00 - \$17.00 per hour



JOB DESCRIPTION:

- Prepares food as specified by the Executive Chef.
- Reads and follows all recipes.
- Adjusts recipes accurately.
- Works to standards specified by Chefs.
- Operates all kitchen equipment safely and correctly.
- Tastes and evaluates food before serving to ensure that standards are met; consults with the Chef if there are any concerns.
- Portions food as specified by the Chefs.
- Garnishes food in an appealing manner.
- Follows production sheets accurately.
- Serves food that is safe to eat. Follows facility and Chefs safe food handling guidelines.
- Cleans and sanitizes work area according to cleaning schedule.
- Understands and uses the “clean as you go” method.
- Must show demonstrated ability to meet the company standard for excellent attendance and be available to work events as scheduled.
- Implements and maintains ECCCA and BCC policies and procedures.
- Maintains close communication and works cooperatively with Executive Chef, the rest of the administrative team and co-workers to ensure consistency of services and the highest quality of operation.

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Minority/Female/Disability/Protected Veteran**