

# Wild Dunes Resort

## Banquet Line Cook

### ESSENTIAL JOB FUNCTIONS:

- Oversee sanitation of kitchens during and at the end of shifts
- Control quality and consistency of all food
- Control waste of food product and labor
- Coordinate with Banquet/Restaurant Chef to develop and cost menu items and specials, including station prep sheets
- Must have the ability to portion, prepare and cook menu items in accordance to the menus put in place and within the specifications of the Banquet/Restaurant Chef and standardized recipes
- Apply extensive food knowledge and specialized cooking skills that are required for tasks
- Maintain and complete daily prep lists and tasks as assigned by supervisor.
- Ensure all requisitions are processed properly and placed in designated areas
- Apply basic knife skills required for preparation of hot and cold foods
- Produce recipes efficiently and consistently
- Ensures portion necessities and portion control for all food functions are recipes, especially high cost items
- Ability to work in a fast paced environment to perform duties under pressure and meet deadlines in a timely manner
- Breakdown work station and complete closing duties; return all food items to the proper storage areas; rotate all returned product wrap cover label and date all item being put away; straighten up organize all storage areas clean up and wipe down food prep areas reach ins/walk ins and shelves; return all unused and clean utensil/equipment to the specified locations; ice down hot items from the steam table so they cool quickly; turn off all equipment not needed for the next shift; restock items that were depleted during the shift
- Maintains an up to date working knowledge of all resort amenities as well as any special events
- Interacts with resort staff in a professional manner, assisting other departments when necessary
- Attends mandatory monthly department meetings and appropriate resort and division meetings
- Maintains constant awareness of safety issues, (i.e. broken glass, frayed electrical cords, leaks, broken locks and suspicious persons). Reports all safety incidents to on-duty supervisor.
- Acts with responsibility towards all company property, supplies and equipment
- Reports to work on time as designated by posted schedule
- Maintains a professional appearance. Follows all Wild Dunes Resort dress code standards.
- Remains alert, courteous and helpful to the guests and colleagues at all times

Associate is held accountable for all duties of this job and other duties as assigned.

### EXPERIENCE & EDUCATION:

- High school education required/Culinary degree preferred
- At least one year kitchen/prep experience or one year of culinary school required