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