

Cook

Reports To: Executive Chef

Department / Location: Kitchen

Responsible for the quality, quantity and timeliness of that day's meal production. He or she prepares the food in accordance with recipes, standards and procedures under strict sanitary conditions.

ESSENTIAL FUNCTIONS

1. Prepare food according to recipes and also enforce the "batch" cooking method.
2. Ensure the quality of the food produced, and maintain the quality and quantity of food throughout the service period, utilizing production sheets.
3. Ensure proper line presentation: proper pans are used, pans are garnished, proper utensils are used according to recipe specifications, and food products are maintained at the proper serving temperatures as specified by recipes or management.
4. Maintain open lines of communication with other associates, e.g., line servers, concerning specific information about food items on a daily basis.
5. Complete daily production sheets.
6. Make sure all food items are properly stored and dated.
7. Follow all HACCP guidelines in utilizing leftovers.
8. Follow cleaning schedule as provided by management, using "clean as you go" techniques.
9. Maintain an open line of communication with management, informing them of products and supplies needed.
10. Follow the uniform dress code and maintain proper personal hygiene.
11. Follow all Sweet Briar *Gold Standards*.
12. Assist fellow team members at every opportunity.
13. Perform any other duties as assigned by management.

QUALIFICATIONS

To perform this job successfully, an individual must be able to perform each essential function satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

PHYSICAL DEMANDS

The physical demands described here are representative of those that must be met by a team member to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Standing and/or walking - 100% of time.
- Occasionally lifting up to 40 lbs.
- Frequently lifting up to 20 lbs.

To apply, interested applicants should submit a resume and application to diningservicesearch@sbc.edu, listing title of the position in the subject line.