



## Mount Ski Gull Cook

Revised September 2021

### **Roles and Responsibilities include, but are not limited to:**

- Seasonal; Part-time or Full-time
- The Concession Cook is responsible for preparing concession menu items utilizing cooking equipment in a fast-paced environment.
- The Concession Cook must adhere to high food quality standards to ensure guest satisfaction. Portion control, food waste and sanitation are additional areas that the Concession Cook must be aware of.
- Responsible for cooking and packaging food products which are prepared to order or kept warm until sold.
- Receives verbal orders from the front counter staff for food product requirements for guest orders.
- Responsible for maintaining quality and production standards on all menu items. Food must be fresh and of high quality when served to the guests.
- Responsible for cleaning, stocking and restocking of workstations and displays.
- Responsible for operating large-volume cooking equipment such as grills, deep-fat fryers and ovens.
- Ensures that all work areas and equipment are clean, food products are properly stored, utensils are clean and put away and the floor is swept and mopped at the end of shift.
- Must be available to work weekends and holidays.
- Willingness to handle and serve all varieties of food.
- Ability to work in a confined space with other people.
- Ability to communicate with co-workers, volunteers, and guests in a clear, business-like and respectful manner which focuses on generating a cooperative work environment.
- Must attend Mount Ski Gull Staff Training.

### **Job Requirements & Experience include, but not limited to:**

- Must be 18 years of age or older
- Possess or willing to obtain ServSafe Alcohol Certificate and Food Safety Manager Certification.
- Experience working as a cook in a fast food environment or similar experience is preferred.