



Line Cook

POSITION SUMMARY:

Our Historic hotel requires the talents and skills of a Line Cook who can work as a positive team member preparing quality food items while maintaining standards of cleanliness.

ESSENTIAL JOB FUNCTIONS:

1. Responsible for preparing any or all of the following: vegetables, starches and meats, basic soups and sauces, basic pastries.
2. Set up and stock stations with all necessary supplies
3. Prepares all the food items as directed within timing standards in the kitchen while adhering to proper sanitary controls.
4. Follows recipes, controls, portion, and presentation specifications as set by the kitchen.
5. Knowledge of portions and internal temperature.
6. Follow proper plate presentation and garnish set up for all dishes.
7. Assumes 100% responsibility for quality of the products that is served.
8. Prepare dishes for customers with food allergies or intolerances.
9. Track and report any food waste.
10. Handle, store and rotate all the products properly.
11. Possess kitchen awareness and sense of urgency.
12. Setting up for buffets and banquets.
13. Responsible for performing all duties as instructed by any of the Kitchen Managers.
14. Ensures that all equipment is clean and in proper working condition.
15. Complies at all times with Marcus Whitman Hotel & Conference Center standards.

JOB QUALIFICATIONS:

1. Must have experience in working stations including pantry, sauté, grill and hot appetizers.
2. Must have basic knowledge of culinary skills and the ability to set up for buffets and banquets.
3. Basic knowledge of ticket order and calling preferred
4. Must be willing to work a variety of day/night and weekend shifts.
5. Ability to read, write and speak English.
6. The ability to work quickly and efficiently while maintaining cleanliness in the kitchen.
7. Requires strong organizational skills and the ability to “multi-task.”
8. Ability to work independently.
9. Must possess excellent people and communication skills.
10. Possess a positive service oriented attitude toward our guests, our employees and the hotel.

PHYSICAL REQUIREMENTS

1. Continuous standing, walking, reaching above the shoulder, bending, pushing, pulling and carrying.
2. Climbing occasionally on stairs or step ladders.
3. Sitting occasionally in backed chair to complete paper work.
4. Lifting up to 50#

LICENSE OR CERTIFICATION:

1. Food Handlers Permit

GROOMING STANDARDS

All employees must maintain a neat, clean and well-groomed appearance per hotel guidelines.(specific standards available).

ENVIRONMENTAL SETTINGS

1. Safety requirements, adhere to company property and department safety standards and procedures at all times.
2. Exposures to cleaning chemicals
3. Operation of equipment and tools