

Xanterra Travel Collection

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Job Title: Cook positions in Grand Canyon National Park

Job description:

Join our Culinary team at Grand Canyon National Park! Enthusiastic about crafting an extraordinary dining experience? Grand Canyon National Park Lodges is looking for individuals who will create or serve an incredible culinary experience for our guests. Discover one beautiful adventure. The South Rim of the Grand Canyon is the most visited location in the park with breathtaking views, slick rock plateaus and lush forests. As our employee, you receive extremely affordable employee housing, discounted meals, employee discounts to explore other Xanterra properties and a generous benefits program for full time employees.

JOB SUMMARY: Preparation of menu items at assigned kitchen station according to menu specifications as well as special function menus.

As our employee, you receive extremely affordable employee housing, discounted meals, employee discounts to explore other Xanterra properties and a generous benefits program for eligible employees. By working with Xanterra Travel Collection amongst the beauty of Grand Canyon National Park, this is your chance to Live, Work, and Explore in one of the most beautiful places on Earth!

Responsibilities

- Prepare menu items to correct portions, proper temperature with plating presentations as noted by the Culinary Leadership team.
- Adhere to ServeSafe HACCP food sanitation standards throughout all phases of food production.
- Develop proficiency on assigned station and expand knowledge by training on other stations.
- Proper safe and sanitary use of knives and other equipment.
- Set up / breakdown cook line or assigned area according to kitchen standards and ServeSafe HACCP food sanitation guidelines.
- Maintain station cleanliness and mise en place in orderly fashion throughout the shift.
- Do prep work as assigned to cover next shift or meal period.
- Do regularly scheduled temperature checks of line items particularly those prone to rapid spoilage due to temperature changes. Notify Cook I, Supervisor, or Kitchen Management of any items that may be below standard.
- Utilize first in, first out standard for rotation and use of perishable food products.
- Display professional communications with front of the house staff particularly in dealing with food orders "dragging" or needed "on the fly."
- Practice teamwork and respectful communication with all internal and external guests
- Adhere to all safety and risk management policies, and wear required personal protective equipment while performing tasks.
- Other duties as assigned.

Qualifications

- Previous cooking experience on different line stations or high volume batch cooking.
- Basic knowledge of all production areas of the kitchen.
- Safe and proficient knife handling skills, with knowledge of various cutting styles.
- Knowledge of ServeSafe HACCP food sanitation program with ability to apply necessary portions of program.
- Physical ability to lift thirty pounds of food product and carry it twenty-five feet minimum.
- Physical ability to stand for long periods of time and work in high temperatures.

We are an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, or status as a protected veteran.