

Hotel Indigo Tuscaloosa

Loraine Gould (706) 388-0633 Lgould@banyan-ig.com

Line Cooks

Full Job Description

Great environment with a flexible schedule and perks like Hotel discounts!

As a Cook, you will be responsible for a high level of consistent meals according to recipes and standards, keeping a clean and sanitized work area at all times and exhibit impeccable food presentation and garnishing, leading to exceeding guest expectations and creating repeat business.

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily.

PRIMARY RESPONSIBILITIES

Set up stations and collect all necessary misenplais to prepare menu for service

Weigh and measure ingredients for cooking

Prepare a variety of foods including meat, seafood, poultry, vegetable and cold food items

Prepare sauces and garnishes for allocated station

Cover, date and correctly store all food items as per safe food-handling procedures

Inform chef in advance of likely shortages

Serve food in keeping with the standards of establishment

Ensure the correct temperature of food to make it attractive and tasty

Taste all food items for quality purpose before serving

Use food preparation tools in accordance with manufactures instructions

Close the kitchen correctly and follow the closing checklist for kitchen stations

Maintain an organized and sanitized work area at all times

Make sure all storage areas are tidy and all products are stored appropriately

Constantly use safe and hygienic food handling practices

Return dirty food preparation utensils to the appropriate areas

Assist staff with other duties as assigned by kitchen manager

Cleans kitchen before and after shift

Sanitize refrigerators and storerooms

Operate and maintain all kinds of kitchen appliances

Perform record keeping and reports generation duties

Order and take delivery of food and supplies

Report any unforeseen circumstances, maintenance needs or faulty equipment to the manager

Maintain outstanding working relationships with staff, guests and supervisors

Perform all reasonable job duties as requested by Supervisors/Managers

JOB REQUIREMENTS

High School graduate or equivalent vocational training

Strong written and verbal communication skills

Positive upbeat attitude / personality.

Ability to perform assigned duties with attention to detail, speed, accuracy, follow-through, courtesy, cooperativeness and work with a minimum of supervision.

Punctuality and regular and reliable attendance.

Interpersonal skills and the ability to work well with co-workers and the public.

Proper food safety training and certification as described by law

Cooking and preparing all menu items in accordance standards set by the Chef

Stocking and maintaining sufficient levels of food on the line

Food preparation and portioning prior to service

Maintaining a clean and sanitary work environment

Ability to lift 60 lbs and stand for long periods of time

High level of professionalism