

Grand Bohemian Hotel Mountain Brook Two Cook Jobs Open

Company Name

Grand Bohemian Hotel Mountain Brook

Type- Job Title, job description, & employee qualifications.

Cook # 1

JOB SUMMARY

The overall objective and purpose of the Cook 1 / Culinary Supervisor position is to assist the Sous Chef with the preparation, flavoring, and cooking process for daily specials and menu creations. The incumbent is responsible for overseeing the supervision of all kitchen staff ensuring food quality and Kessler standards are met. They are to provide inspiring and strategic leadership while directing the activities of the outlets in support of the mission, core values, standards and goals established by the company.

CORE RESPONSIBILITY

Primary areas of responsibility include, but are not limited to the following:

- Meets or exceeds industry standards for the preparation, serving, and storing of food.
- Prepares meals according to recipe in a regular and consistent manner.
- Assigns duties to all kitchen staff as needed.
- Ensure that food preparation is completed for the next shift.
- Accurately completes daily, weekly, and monthly cleaning lists.
- Assists with scheduling and training of kitchen Grand Performers.
- Records production and waste on a regular and consistent basis.
- Assists the Sous Chef with menu creation and daily specials.
- Implements departmental safety rules and regulations, including the property handling of all relevant equipment and machinery.
- Ensures all recipes are followed exactly and consistently.
- Monitors inventory on a daily basis to ensure proper levels and quality
- Assist the Sous Chef with developing and coaching staff.
- Maintains kitchen cleanliness and organization by following safety standards.
- Completes daily walkthroughs of kitchen area.
- Assist the Sous Chef in tracking food costs and completing monthly inventory.

KNOWLEDGE, SKILLS, AND ABILITIES

To perform this role successfully, an individual must have experience achieving desired result(s) in their areas of responsibility. The requirements listed below are representative of observable behaviors and essential knowledge, skill, and abilities required of a successful incumbent.

Strategic business leader - Works strategically to devise plans in alignment with organizational goals.

Cultivates engagement - Builds loyalty to the company and not to themselves. Proven ability to host/facilitate effective meetings, motivate teams to produce results with tight timeframes while simultaneously managing several projects.

Generates alignment - Ensures proper time and effort is spent to build high-level performance and consistency throughout collection.

Leads with courage - Provides a culture of accountability.

Execution of plans - Utilizes our systems, tools, and resources to accomplish results and achieve goals

Advanced level of written, verbal, and interpersonal communication skills.

Ability to implement and uphold service standards

Effectively motivate associates and maintain a cohesive team

Ability to prioritize and organize work assignments

Ability to work well in stressful, high-pressure situations

Ability to work with and understand financial information, data, and basic arithmetic functions

Ability to maintain and build relationships with existing and potential clients as well as industry contacts

MINIMUM QUALIFICATIONS

Culinary degree or related training equivalent in the Hospitality/Restaurant Industry - required
2+ years of relevant work experience in similar scope and title – required
Experience within luxury brand/markets – preferred
Food Safety Manager Certification – preferred or attained within 30 days

SUPERVISORY RESPONSIBILITIES

Supervisory and leadership responsibilities include achieving results through providing direction and accountability of the following Grand Performers within the culture and policies established by the Kessler Collection.

Cook 2
Cook 1
Stewards

WORK ENVIRONMENT

The work environment/conditions described herein are representative of those that an incumbent may experience.
Must be comfortable working in a shared space, with constant noise, without the use of a private office.
Must be able to cope with frequent changing priorities and deadlines with a high degree of optimism, professionalism & collaboration.
Must be able to work safely in a kitchen environment with high temperatures and humidity
Schedules may vary from week to week based on business demands in excess of 40 hours with or without notice.

PHYSICAL DEMANDS

The physical demands described herein are representative of those that must be met by an incumbent to successfully perform the essential functions of this job. *Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions & physical demands of this role.
While performing the duties of this job, the incumbent is regularly required to move 10lbs on a daily basis.
Push, pull, and lift up to 50lbs on a weekly basis.
While performing the duties of this job, the incumbent is regularly required to travel by foot, car, bus, airplane, or other means of transportation which require sitting, waiting and standing for long and short periods of time.

The Kessler Collection is proud to be an Equal Employment Opportunity employer. We do not discriminate based upon race, religion, color, national origin, gender (including pregnancy, childbirth, or related medical conditions), sexual orientation, gender identity, gender expression, age, status as a protected veteran, status as an individual with a disability, or other applicable legally protected characteristics

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Company Name

Grand Bohemian Hotel Mountain Brook

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COOK #2 JOB SUMMARY

The overall objective and purpose of the Cook 2 position are to prepare food for the restaurant, bar, Grand Performer meals, and banquets. The incumbent is responsible for preparing quality food and pleasing presentations, and meeting food handling and quality assurance standards. They are to provide the highest level of service in support of the company's mission, core values, standards, and goals.

CORE RESPONSIBILITIES

- Greet and interact with internal and external guests in a genuinely warm and friendly manner using professional and Kessler standard nomenclature.
- Operate the telephone system, answering calls within three (3) rings, using the correct salutation and telephone etiquette.
- Maintain the integrity of the guests' privacy, including confidentiality of personal information and key control.
- Maintain the integrity of Company proprietary information and protect company assets.
- To complete temperature books of hot and cool food.
- To complete the equipment, checklist, and walkthrough and notify if any problem with the equipment.
- To properly and efficiently prepare and present all food items to be served, including accommodating special guests' requests.
- To rotate food in walking coolers and freezers to minimize waste and spoilage.
- To maintain internal cleanliness of all food prep areas.
- To communicate the need for goods to be ordered to kitchen leadership.
- To follow all specifications and to properly set up hot and cold line stations.
- Assists dining room waiters in the food and beverage service, sets tables, serves guests as directed by the waiter, keeps menus clean, the clean table between servings, menu knowledge.
- Follow proper food handling procedures.
- Wash dishes, glassware, and silverware
- Wash pots, pans, and trays
- Maintain a clean and organized pantry and coolers
- Clean countertops and walls, mop floors
- Segregate and remove trash and garbage and place it in designated containers
- Regularly empty garbage containers
- Rinse out and wash garbage cans
- Sort bottles, plastics, and other recyclable items
- Stack clean dishes and transfer equipment to the proper storage area
- Transports dirty dishes to the dishwashing station.
- Polish silver and glass as needed.
- To communicate all guest requests to an appropriate leader in a timely and professional manner.
- To be able to read, understand and produce promptly.
- To maintain a thorough knowledge of menu items.
- Maintain a neat and organized work area to include adhering to sanitation standards according to state law and health codes.

- Maintain neat, clean, and professional appearance according to standards
Comply with all company safety and security policies and procedures. Report accidents, injuries, and unsafe conditions
- To comply with company and departmental safety rules and regulations, including the property handling of all relevant equipment and machinery.

- To attend all training and meetings as directed.
- To perform other tasks, including cross-training as directed.
- All other duties as assigned, planned or un-planned
- Basic knowledge of production and operations in all relevant kitchen areas.
- Must be familiar with proper use and cleaning of relevant kitchen equipment and machinery.
- Basic knowledge of soups, stocks, and sauces
- Must have proficient knowledge of sautéing, culling, broiling, poaching, boiling, steaming, and braising.
- Knowledge of fabrication of basic proteins required.
- Ability to effectively communicate and multi-task
- Proficient in handling knives and culinary tools
- Basic knowledge and experience working with Microsoft Word, Excel, and Outlook as well as POS (point of sale) systems

KNOWLEDGE, SKILLS, AND ABILITIES

- Understanding and knowledge of safety, sanitation, and food handling procedures.
- Basic knowledge of production and operations in all relevant kitchen areas.
- Must be familiar with proper use and cleaning of relevant kitchen equipment and machinery.
- Ability to effectively communicate and multi-task
- Proficient in handling knives and culinary tools
- Basic knowledge and experience working with Microsoft Word, Excel, and Outlook as well as POS (point of sale) systems

MINIMUM QUALIFICATIONS

- Culinary degree or related training equivalent in the Hospitality/Restaurant Industry – required
- 3 years of relevant work experience in similar scope and title – required
- Experience within luxury brand/markets – preferred
- Food Safety Manager certification – preferred or attained within 30 days

SUPERVISORY RESPONSIBILITIES

- None

WORK ENVIRONMENT

- Must be comfortable working in a shared space, with constant noise, without the use of a private office.
- Must be able to cope with frequent changing priorities and deadlines with a high degree of optimism, professionalism & collaboration.
- Must be able to work safely in a kitchen environment with high temperatures and humidity
- Schedules may vary from week to week based on business demands in excess of 40 hours with or without notice.

PHYSICAL DEMANDS

- While performing the duties of this job, the incumbent is regularly required to push, pull and lift up to 40lbs daily.
- While performing the duties of this job, the incumbent is regularly required to travel by foot, car, bus, airplane, or other means of transportation, which require sitting, waiting, and standing for long and short periods of time.

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