

Company Name

The Elyton Hotel - (Cook)

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

The Cook is responsible for preparing appetizing foods for our Guests while meeting standards of the Hotel, Restaurants and Banquet Facilities.

BENEFITS:

Competitive Salary!

Benefits - Health, Dental, Vision, Life Insurance, and other supplemental options!

401k with employer MATCH!

Paid PTO!

Uniforms Provided for most positions!

Team Member Hotel Discount Program!

ESSENTIAL FUNCTIONS:

Provide fast, friendly professional and responsive customer service to hotel and restaurant guest and staff

Prepare food in accordance with productivity, health and safety standards, cost controls and forecast

Ensure recipes are properly prepared per standard while maintaining portion control and minimizing waste

Oversee and enforce food specifications, portion control, recipes and sanitation

Adhere to all applicable brand standards regarding Food and Beverage service

Enforce safety procedures and cleanliness standards throughout kitchen

Maintain cleanliness and maintenance of kitchen and equipment

Set up and organize catering functions according to plan

Interact with guests to obtain feedback on product quality and service levels

Maintain knowledge of all menu items and composition

Maintain cleanliness of kitchen

Assist with the set-up of the kitchen line.

Assist with restocking of supplies as needed

Communicate effectively with Management and other Team Members

Perform other duties and special projects assigned

SPECIFIC JOB KNOWLEDGE, SKILLS AND ABILITIES:

Must be able to understand, read, write and speak English to effectively communicate with Team Members and Guests and to work with required recipes and menus etc.

Must adhere to all health and safety standards.

While performing the duties of this job, the employee occasionally works near moving mechanical parts and must be able to effectively utilize kitchen equipment and utensils that require focus and skill.

Must maintain a neat and professional appearance upholding Company appearance standards at all times.

Must be able to apply commonsense understanding in carrying out instructions

Must be able to comply in standardized situations with little variation

Must be available to work a flexible schedule including days, nights, weekends and holidays

Must be able to work without constant supervision.

PHYSICAL DEMANDS:

While performing the duties of this job, the employee will be required to stand on hard surfaces and be exposed to warm temperatures for long periods of time; use arms, hands and legs repetitively; handle, or feel various food products, utilize kitchen equipment and utensils; reach with hands and arms; and stoop, kneel, crouch, or crawl.

The employee routinely is exposed to cold temperatures in freezers and walk-in refrigerators and hot temperatures from open flames on stoves and oven; is required to walk, balance, talk, hear, taste and smell.

Must regularly be able to carry and lift items in excess of 25 pounds without assistance.

Must be capable of effectively using close vision, distance vision, close and distant hearing, color vision and sense of smell and taste.

QUALIFICATION STANDARDS:

High School Diploma or equivalent is required.

One year or more culinary experience in a hotel or restaurant preferred.

Must have excellent customer service skills

Must obtain food Handler's Certificate within 30 days of hire.

Must obtain ServSafe certification within 30 days

Must have excellent interpersonal and communication skills with a strong focus on customer satisfaction.

Contact Name

Eli Weldy

Contact Phone

(205) 731-3600

Email

kderamus@elytonhotel.com