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Line Cook – Red Lion Hotel & Conference Center Pasco

Description

The line cook is responsible for preparing and/or directing the preparation of food to be served, complying with all applicable sanitation, health and personal hygiene standards and following established food production programs and procedures. The cook is responsible for appropriate use of facility supplies and equipment to minimize loss and waste.

Responsibilities

Essential Functions

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Prepares or directs preparation of food served using established production procedures and systems.
 1. Determines amount and type of food and supplies required using production systems.
 2. Ensures availability of supplies and food or approved substitutions in adequate time for preparation.
 3. Sets steam table; serves or ensures proper serving of food for tray line or dining room.
- Complies with established sanitation standards, personal hygiene and health standards. Observes proper food preparation and handling techniques.
- Stores food properly and safely, marking the date and item.
- Reports necessary equipment repair and maintenance to supervisor.
- Correctly prepares all food served following standard recipes and special diet orders.
- Plans food production to coordinate with meal serving hours so that excellence, quality, temperature and appearance of food are preserved.
- Apportions food for serving.
- Maintains daily production records.
- Keeps work area neat and clean at all times; cleans and maintains equipment used in food preparation.
- Completes food temperature checks before service.

Competencies

1. Collaboration Skills.
2. Customer/Client Focus.
3. Flexibility.
4. Stress Management/Composure.

Supervisory Responsibility

This position has no supervisory responsibilities.

Work Environment

This job operates in a kitchen environment, housed with equipment such as an

Red Lion Hotel Pasco & Conference Center
Eternal Hotels LLC

Employment Type

Full-time, Part-time

Beginning of employment

Open until filled

Duration of employment

Year Round

Industry

Hospitality

Job Location

2525 N 20th Ave, 99301, Pasco, WA, USA

Working Hours

Open availability

Date posted

November 9, 2021

Valid through

12.11.2021

oven, stove, dishwasher, slicer, coffee machine, steamer, mixer and chef's knives. The employee is frequently exposed to heat, steam, fire and noise.

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

The employee is occasionally required to sit, stand, reach, lift, bend, kneel, stoop, climb, push and pull items weighing 50 pounds or less. The position requires manual dexterity; auditory and visual skills; and the ability to follow written and oral instructions and procedures.

Travel

No travel is expected for this position.

Qualifications**Required Education/Certifications and Experience**

- Prior experience in a related food service position.
- Health Card

Preferred Education and Experience

- A high school diploma or equivalent.

Job Benefits

We offer competitive pay, excellent benefits, and many other perks!

Contacts**Additional Information**

All your information will be kept confidential according to EEO guidelines.

An Equal Opportunity Employer

Equal access to programs, services, and employment is available to all persons. Those applicants requiring reasonable accommodations to the application and/or interview process should notify a representative of the Human Resources Department at (509) 544-3916 or via email at hrrredlion@eternalhotelsllc.com.