



## **Cook**

PAHGCC offers a wonderful dining experience to our member and their guests. Are you passionate about food? Be a part of a dynamic restaurant environment while sharing your craft with others.

### **Responsibilities:**

- \* Maintain proper pars of production levels according to estimates on the production sheets, maintain top quality freshness.
- \* Prepare cold food sandwiches, salads, dressings, fruit and cheese.
- \* Use leftovers and maintain proper storage of leftovers on hot food side. Label and date all food.
- \* Basic vegetable preparation-slicing, dicing and handling foods properly.
- \* Prepare all times according to recipe cards and correct handling procedures.
- \* Basic hot food preparation.
- \* Maintain clean and orderly refrigerators and work areas.
- \* Basic garde manager
- \* Make sure that all stations are properly cleaned at end of shift and at end of evening.
- \* Basic knife skills and equipment
- \* Rotate all foods and correctly fill out production charts
- \* Maintain highest quality and appearance of all foods sent from kitchen and make sure plates are clean and appetizing.
- \* During peak business periods, coordinate and expedite to accelerate service.
- \* Each associate is expected to carry out all reasonable requests by management which the associate is capable of performing.

**Cook III:** Produce hot and cold foods prepared to the highest standards set by the Executive Chef and Culinary Team in the hotel. Assists in training of Cook IV