



JOB TITLE: LEAD GRILL COOK / ATTENDANT
DEPARTMENT: FOOD & BEVERAGE
RESPONSIBLE TO: Executive Chef and Food & Beverage Manager

EDUCATION, TRAINING AND EXPERIENCE:

- High school diploma or GED equivalent;
- One (1) year minimum experience in food preparation and food knowledge in a leadership role is required;
- Must be able to perform all cooking duties in a fast pace environment;
- Must be able to work at a fast pace with a sense of urgency;
- Ability to complete any classes or certifications required;
- Ability to work all positions in The Grill including cashiering;
- Flexibility in scheduling and maintain an upbeat attitude;

RESPONSIBILITIES:

- Conduct oneself in a manner that reflects a positive professional image;
- Train and mentor Grill team members;
- Requires reading and math skill for recipes and measurements;
- Ability to provide clear direction, instruction and guidance to staff with the ability to train new team members on proper procedure utilized within The Grill;
- Ability to organize and prioritize work, and meet deadlines;
- Actively participates with staff to cook, prepare, dish-up and assemble all Grill food;
- Adheres to control procedure for food costs and quality;
- Encourage, abide by and have full knowledge of all health codes and hand washing guidelines;
- Prepare all food items according to standard recipes and menu to ensure consistency of product to the guest;
- Ability to operate all kitchen equipment used in The Grill including, slicer, stove, deep fryer, ovens, broiler, grill and mixer with basic knife skills;
- Be able to prepare an order list for recipe preparations;
- Be in constant communication with the Food & Beverage Manager or Supervisor; and
- The ability to perform all duties at a high level of accuracy.