



**EAGLE MOUNTAIN
CASINO
JOB POSTING**

Posting Date: 8-28-18

Ending Date: 9-3-18

The following job is vacant. Any one who wishes to be considered for this vacancy may be asked to complete an application or turn in a resume. **(Failure to submit the requested information may result in the disqualification of your application.)**

Job Title: Cook

Position(s) Available: One (1) Part Time

Shift: Varies

Rate: \$ 13.52/hr

Selections for interviews based on:

1. Knowledge, training, skills and ability.
2. Job performance and attendance.
3. Seniority

PLEASE VISIT: WWW.EAGLEMTNCASINO.COM TO APPLY

**IN-HOUSE APPLICANTS MUST APPLY USING ONE POINT.
GO TO “OUR COMPANY” THEN “SEARCH FOR JOBS”**

**EAGLE MOUNTAIN CASINO
POSITION DESCRIPTION**

TITLE: COOK
REPORTS TO: Food and Beverage Supervisor
SUPERVISES: None
REVISED: September 1, 2015

The Cook will serve, clean, prepare food and complete other related tasks with emphasis on food preparation and on independent work.

DUTIES AND RESPONSIBILITIES:

1. Cooks and prepares food in a timely manner to insure customer satisfaction.
2. Follow procedures, schedules and assignments precisely.
3. Follows recipes for all food preparation.
4. Reviews menus to determine type and quantity to be prepared.
5. Test cooking procedures by tasting, smelling, and using a thermometer to determine that food is cooked properly. Adjust cooking times and or temperatures as needed.
6. Must practice good personal hygiene.
7. Retrieve and return stock to and from refrigerators and storerooms.
8. Report any shortage of food and supplies.
9. Wrap and store unused food as needed.
10. Follow all company procedures and health regulations at all times.
11. Must attend and be certified in all applicable training programs required.
12. This position may require cross-training of both front and back of the house daily operations of the Food and Beverage Department.
13. All other departmental duties as assigned by immediate supervisor.

QUALIFICATIONS AND REQUIREMENTS:

1. Must have 2 to 3 years' experience in buffet, banquet or line cooking for a large food service operation.
2. Must be able to carry out tasks with or without limited supervision.
3. Must be able to communicate in English including reading, and writing.
4. Must be able to obtain and retain a gaming license through the Tule River Tribe Gaming Commission.

PHYSICAL AND ENVIRONMENTAL:

1. While performing the duties of this job the employee is regularly required to talk, hear, stand for entire shift, walk, sit and to reach with hands and arms, use hand to finger, handle, or feel objects, tools or controls.
2. Occasionally required to climb or balance and stoop, kneel, crouch, or crawl.
3. Must be able to operate in mentally and physically stressful situations.
4. Environment is of high humidity with extreme temperatures.
5. Must be able to lift and carry up to 50 pounds.
6. Must be able to work in a fast paced environment.
7. Noise level is moderate.
8. Must be able to perform all essential duties of the job with or without reasonable accommodation.

PREFERENCE IN FILLING VACANCIES IS GIVEN TO QUALIFIED TRIBAL APPLICANTS IN ACCORDANCE WITH THE TULE RIVER TRIBE'S PREFERENCE POLICY. OTHER THAN STATED, TULE RIVER IS AN EQUAL OPPORTUNITY EMPLOYER.