

Mazatzal Hotel & Casino

JOB ANNOUNCEMENT

POSITION:	Grille Cook
DEPARTMENT:	Food & Beverage
STATUS:	Full-time
RATE:	DOE + <i>Tips</i>
SHIFT:	Swings
REPORTS TO:	F&B Executive Chef

JOB SUMMARY: Takes orders and presents food to guests. Ensures food quality.

ESSENTIAL JOB FUNCTIONS:

- Takes orders and presents food to guests.
- Prior cooking and customer service skills in QSR (Quick Serve Restaurant) environment.
- Provides excellent customer service.
- Keeps Grille area clean and stocked.
- Monitors inventory levels and notifies supervisor on replenishment needs.
- Must be able to work with limited supervision.
- Performs other job related duties as assigned.
- Responsible for maintaining a neat, clean, stocked department.

MINIMUM QUALIFICATIONS:

- High School diploma or GED recommended. Experience may substitute for schooling.
- **Experience Cooking preferred**
- Food Service skills preferred
- Food Handling Experience preferred
- Restaurant Experience preferred
- Must have Great customer service skills
- A background in Food & Beverage preferred.
- Ability to operate heating/cooking equipment.
- Must have a good friendly attitude.

PHYSICAL, MENTAL AND ENVIRONMENTAL DEMANDS:

- Blood Pressure must fall under accepted guidelines by the American Heart Association or clearance from a medical doctor.
- Physically mobile with reasonable accommodations to stand for long periods of time.
- Must have bending mobility to reach, kneel, twist and grip items while working at assigned desk area.
- Read, write, speak and understand English.
- Must be able to lift up to 35 pounds and carry up to 35 pounds.