

Mazatzal Hotel & Casino

JOB ANNOUNCEMENT

POSITION: Banquet Cook
DEPARTMENT: Food and Beverage

STATUS: Full-time, Part-time
SHIFT: Days/Swings
RATE: \$ D.O.E

REPORTS TO: F&B Manager

JOB SUMMARY:

Ensures the preparation of food for all banquet functions. Ability to prepare a variety of cuisine's, using skill and creativity. Ensures that the level of quality, portion control, and plate presentation is adhered to consistently. Cook/serve and clean banquets. Clean and put away banquet chafers and all equipment at the end of service.

ESSENTIAL JOB FUNCTIONS:

- Able to prepare quality food items as per menu
- Setup and tear down of banquet equipment
- Able to serve/carve/switch out prepared foods in chafers
- Able to obtain food handlers card
- Follow direction as given by the Banquet Chef, Executive Chef and Event Coordinator.
- Performs other job-related duties as assigned

MINIMUM QUALIFICATIONS:

- Minimum 1-year cooking experience
- Strong cooking capabilities, self-motivated, follows directions well
- Ability to quickly evaluate alternatives and decide on a plan of action
- Think creatively
- High school degree or equivalent
- Must be able to obtain or have a food handlers card
- Excellent communication and interpersonal skills
- Ability to thrive in a fast-paced environment

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 to stand for 90% of work
- Must have bending mobility to reach, kneel, twist, and grip items while working at an assigned area.
- Must be able to lift up to 50 pounds and carry up to 50 pounds (boxes of food and buckets).
- Must be able to lift, carry and push 20 pounds to 35 pounds.