



Job Title: Kitchen Cook	Venue: Yakima Fair Grounds and SunDome
Company: Spectra Food and Hospitality	Department: Catering
Reports To: Executive Chef	Supervises People (Y or N):
Exempt or Non-exempt: Hourly Part Time	Number of Direct Reports:

Job Summary:

The Kitchen Cook is responsible for preparing menu items utilizing cooking equipment. The Kitchen Cook must adhere to high food quality standards to ensure guest satisfaction. Uses daily worksheets and standardized recipes to prep and cook meals. Perform various duties in accordance with Spectra standards.

The employee must maintain excellent attendance and be available to work events as scheduled per business need.

Essential Job Functions:

- Prepare all food items according to recipe cards and prep list
- Maintains proper rotation of food to assure top quality and freshness
- Responsible for portion control and serving temperatures of all products served
- Responsible for cleaning, stocking and restocking of workstations
- Responsible for operating large-volume cooking equipment such as grills, deep-fat fryers and ovens.
- Ensures that all kitchen tools, and equipment are returned to their designated areas
- Ensures that all work areas and equipment are clean, food products are properly stored, utensils are clean and put away and floor is swept and mopped at end of shift.
- Maintain sanitation, health and safety standards in work areas.
- Maintain inventory of products.
- Must show demonstrated ability to meet the company standard for excellent attendance.

Knowledge, Skills and Abilities:

- Knowledge of food prep, proper knife handling, temperature control and sanitation
- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Ability to speak, read and write in English.
- Ability to work well in a team-oriented, fast-paced, event-driven environment.
- Possess valid food handling certificate if required by state and federal regulations.

Education, Qualifications and Experience:

- High School education or equivalent experience preferred
- Proven cooking experience, including experience as a line cook, restaurant cook or prep cook

Physical Requirements:

	0-24%	25-49%	50-74%	75-100%
Seeing:				X
Hearing:				X
Standing/Walking/Mobility:				X
Climbing/Stooping/Kneeling:			X	
Lifting/Pulling/Pushing:				X
Fingering/Grasping/Feeling:				X

Note: The statement herein are intended to describe the general nature and level of work being performed by employees assigned to this classification. They are not intended to be construed as an exhaustive list of all responsibilities, duties and skills required of personnel so classified.

Signature _____ Initial _____ Manager _____