

SMG
Job Description

Job Title: First Cook

Department: Food and Beverage

Reports To: Executive Chef

FLSA Status: Non-Exempt

Summary:

Assists Oncenter/SMG Chefs in all aspects of food preparation. Leads team members and may assign duties as needed. Performs more complex culinary tasks and interprets recipes and makes adjustments as approved.

Essential Duties and Responsibilities include the following. Other duties may be assigned.

- Works directly with Chefs and consults Chefs on any concerns.
- Prepares/processes all foods for Chefs.
- Portions food as specified by Chefs.
- Reads and follows recipes, adjusting as necessary.
- Follows production sheets accurately and monitors results.
- Follows facility and Chef's safe food handling guidelines.
- Tastes and evaluates food before serving to ensure quality standards.
- Operates all kitchen equipment safely and correctly.
- Understands and uses the "clean as you go" method.
- Cleans and sanitizes all food service equipment and work area.
- Primary assignments include but are not limited to, hot foods, soups, sauces, meats and presentation.
- Works with management to conduct inventory on a regular basis.

Qualifications

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Education and Experience

- 1-year satisfactory cooking experience required (2-3 years preferred)
- Culinary degree or directly related experience preferred
- Must possess a strong knowledge and understand of culinary terminology and ingredients

Skills and Abilities

- Good oral communication skills and the ability to read, write and communicate effectively in English.
- Ability to lead team members with culinary tasks.
- Excellent hospitality and customer service skills, service standards, guest relations and etiquette.
- Shows initiative, thoroughness and commitment to quality.
- Ability to focus on getting the job done while being customer service oriented and a team player.
- Ability to work in a high-volume, fast-paced environment.

Certificates, Licenses, Registrations

- ServSafe certification preferred.

Physical Demands The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Medium lifting up to 75lbs
- Ability to stand in the work area while performing tasks.

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- Ability to walk around the work area and facilities.
- Ability to use hands/fingers to grasp or feel.
- Ability to talk clearly and concisely with other staff.
- Ability to hear other staff.

Hours of Work

- Flexible part-time schedule including some long shifts, nights, weekends and holidays on an on-call basis.

NOTE: The essential responsibilities of this position are described under the headings above. They may be subject to change at any time due to reasonable accommodation or other reasons. Also, this document in no way states or implies that these are the only duties to be performed by the employee occupying this position.

To Apply

Apply at- <https://recruiting.adp.com/srccar/public/RTI.home?c=1152751&d=ExternalCareerSite>

Hali Greenhouse, HR Generalist
The Oncenter
800 South State St.
Syracuse, NY 13202

Applicants that need reasonable accommodations to complete the application process may contact 315-435-8062

SMG is an Equal Opportunity/Affirmative Action employer, and encourages Women, Minorities, Individuals with Disabilities, and protected Veterans to apply. VEVRAA Federal Contractor.