SMG Job Description

Job Title: Second Cook

Department: Food and Beverage **Reports To:** Executive Chef **FLSA Status:** Non-Exempt

Summary:

Performs culinary tasks assigned by Oncenter/SMG Chefs.

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

- Works to standards specified by Chefs and consults with Chefs on any concerns.
- Prepares food as specified by the Chefs.
- Portions food as specified by Chefs.
- Reads and follows recipes.
- Follows production sheets accurately.
- 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, cold and hot foods, dressings, chicken, and presentation.

Oualifications

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 culinary experience required (2-3 years preferred)
- Some culinary training/culinary degree or directly related experience preferred
- Must understand culinary terminology and ingredients

Skills and Abilities

- Good oral communication skills and the ability to read, write and communicate effectively in English.
- Ability to work in a team environment.
- Excellent hospitality and customer service skills, service standards, guest relations and etiquette.
- Is customer oriented, a team player, possess effective time management skills and commits to quality.
- 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.
- Ability to walk around the work area and facilities.
- Ability to use hands/fingers to grasp or feel.

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- 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.