



**Gold Country Casino  
Tyme Maidu Tribe-Berry Creek Rancheria  
Job Posting**

**Job Title:** Line Cook I  
**Department:** Food and Beverage  
**Reports to:** Food and Beverage Kitchen Shift Supervisor  
**Status:** Non-exempt  
**Posted on:** June 22, 2004  
**Remove on:** July 2, 2004

**SUMMARY:** Responsible for the coordination, operations, product and the maintenance of all related equipment related to the efficient operations of the restaurant kitchen. Accurately and efficiently cooks for hot food and cold food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu items plates. Must follow county, state and federal health and safety guidelines to assist in the successful operation of the casino restaurant.

**ESSENTIAL DUTIES:**

- Assist in the day-to-day operation of preparing to order of all menu items for that meal period assigned.
- Ensures all food products are of the highest quality and consistently prepared and served according to restaurant's recipe, portion, cooking and serving requirements.
- Follows and enforces all applicable food service health and safety regulation and procedures.
- Ensures all food is cooked and held at proper holding temperatures.
- Assumes 100% responsibility for quality of products served.
- Able to clearly demonstrate basic cooking techniques as required.
- Able to multi-task.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.

- Report all safety hazards to supervisor on duty.
- Conduct self always in a manner that reflects credit on Gold Country Casino and encourage others to do the same.
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, convection oven, flat top range and all refrigeration equipment.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly.
- Assists in food prep assignments during off-peak periods as needed.
- Closes kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Kitchen Shift Supervisor or manager on duty.

**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, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. Must pass initial drug screening, background investigation, and random drug tests and credit check.

**Experience:** A minimum of 2 years experience in varied kitchen positions including food preparation, line cook, fry cook and expeditor. At least 6 months experience in a similar capacity. Must be able to be a motivator, and clearly able to demonstrate quality people skills.

**Language Skills:**

Ability to read, analyze and interpret documents, such as safety rules, operating and procedure manuals. Ability to effectively present information and response to questions from managers, clients, customers, and the general public effectively and courteously.

**Reasoning Ability:**

Ability to apply commonsense understanding to carry out instructions furnished in written, oral or diagram form. Must have the ability to deal with problems, which may involve several concrete variables.

**Physical Demands:**

The physical demands described here are representative of those that must be met by an individual to successfully perform the essential functions of this job. While performing the duties of this job, the individual is regularly required to talk and hear. The individual is also regularly required to bend; stand; walk; sit; and use hand/eye coordination.

Specific vision abilities required by this job include close vision, distance vision, and the ability to adjust focus.

**Work Environment:**

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job.

The noise level in the work environment is usually moderate to loud. When on the Casino floor, the noise level increases to loud. The Casino is a smoking environment and the employee must be able to work in a smoke-filled atmosphere. The kitchen area can be warm and humid. Must be able to work in limited space.

**Native American Preference**