

**JOB ANNOUNCEMENT**

**POSITION:** **Line Cook**  
**DEPARTMENT:** Food & Beverage  
**STATUS:** **Part-time**  
**RATE:** **DOE**  
**NUMBER OF POSITIONS:** **3**  
**REPORTS TO:** Kitchen Manager  
**SUPERVISES:** N/A

**JOB SUMMARY:**

Cooks all to-order menu items.

**ESSENTIAL JOB FUNCTIONS:**

- Stocks and sets up work station.
- Does daily prep work for station and cook's line.
- Stocks listed food items in hot display case.
- Assists cooks as a back-up, preparing and retrieving.
- Cleans station and equipment daily.
- Cooks orders for customers.
- Performs other job related duties as assigned.

**QUALIFICATIONS:**

- Two years cooking experience preferred. Excellent culinary and communication skills.
- Can do short-order cooking of burgers, steaks, sandwiches, fries, etc.
- Must have a good friendly attitude.
- Must have efficient, organized, and healthy work habits.
- Ability to operate cooking equipment, knowledge of sautéing, broiling, steaming, and baking.

**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 assigned area.
- Read, write, speak and understand English.
- Must be able to lift up to 20 to 35 pounds and carry up to 35 pounds.
- Lifting would be boxes of food or supply and buckets.
- Working over hot grills, cutting with knives. Uses steamer to heat line prep food.

**SHIFT: SWING**  
**OPENING DATE: NOVEMBER 02, 2020**  
**CLOSING DATE: NOVEMBER 09, 2020**

If you are interested in being interviewed, please submit a letter of interest to **Krystle Michael**, Restaurant Manager

(Tribal need to submit job application /resume to HR)