# \*\*EXTERNAL POSITION OPENINGS\*\* F&B COOK



RATE OF PAY: Depending upon experience

LOCATION: Thief River Falls, MN
OPENS: July 12, 2024
CLOSES: July 26, 2024

## **SCOPE OF POSITION**

Under the general supervision of the F&B Supervisor/Manager, the F&B Cook is responsible to cook for Restaurant/Triple 7's assigned shift for Seven Clans Casino.

## **DUTIES AND RESPONSIBILITIES**

- Responsible for preparing and cooking a variety of foods according to customer specifications and departmental procedures
- \* Responsible to ensure fast and clean servicing of all menu items is provided to the Servers for the guests
- Ensures an adequate quantity of supplies are ready as dictated by business needs
- Responsible for food portioning, waste control and consistency of food quality.
- May operate fryer, oven, broiler, grill, stove, steamer, and other miscellaneous kitchen equipment
- Responsible for safe and sanitary food preparation in accordance to established guidelines. Ensures sanitary conditions of kitchen, storage and cooking areas are maintained at all times, including utensils and equipment.
- Stocks food items, maintains records of quantities used.
- May assist in other areas of operations, including cleaning, hosting, serving, and/or cash register as requested by Supervisor.
- Other duties as assigned

## **REQUIRED QUALIFICATIONS**

It is required Cook have at least a GED/High School Diploma. Preference to applicants with culinary experience.

#### SEND COMPLETE TRANSFER REQUEST TO:

Victoria.mostrom@7clans.com Human Resources Office, 20595 Center St. E, MN 56701 1-800-881-0712 Website: www.sevenclanscasino.com