

THE RESORT AT PORT LUDLOW

POSITION DESCRIPTION

POSITION TITLE: COOK – PRO SHOP - NIBLICK’S CAFE

BASIC FUNCTION:

To provide members and guests with quality food and beverage products in a clean atmosphere with the best possible service. Monitors product and ensures food quality at all times.

QUALIFICATIONS: EDUCATION, KNOWLEDGE, TRAINING, & WORK EXPERIENCE

- High School Diploma or equivalent preferred.
- Minimum Age – 18 years old.
- Prefer one year of food preparation and service.
- Food Handler’s permit and Class 13 Mixology permit required within two weeks of hire date.
- Adhere to Washington state law with regards to the sale of alcoholic beverages.
- Excellent customer services and communications skills.
- Self-motivated and self – starter. Ability to work independently or as a team member.
- Must have a valid Washington driver’s license and reliable transportation.
- Must be able to work a variety of shifts, weekends and holidays.

ESSENTIAL FUNCTIONS:

- Prepare food to order and in accordance with quality food standards and written recipes.
- Serve customers food and beverages as ordered.
- Follow all safety procedures.
- Provide prompt and courteous service to guests to ensure all guest experiences are distinctively supreme.
- Set up restock, maintain, organize and clean food preparation and storage areas.
- Monitor the quality and consistency of all food served.

- Assist in directing and correcting the presentation and portioning of food according to standards.
- Demonstrate knowledge in sanitation and sanitary food handling.
- Follow daily sales opening and closing procedures demonstrate accurate money handling and ensure all sales are accounted for as required.
- Attend all mandatory meetings
- Uphold the company's Mission/Vision/Values.

ENVIRONMENT:

Work is performed on concrete, tile, linoleum, rubber mats, carpet and stairs. Floors can be wet at times. Rubber soled shoes are required to prevent slips and falls.