

QUALIFICATIONS:

1. North Star Mohican Casino Resort is looking for a courteous and friendly individual.
2. Must have at least one (1) year of experience preparing foods in a high volume, full service kitchen environment.
3. Must possess ability to be mobile 100% of the time in a fast paced and busy environment.
4. Be able to lift up to 50 lbs. on a frequent basis.
5. Be able to work in an area that is unusually hot, cold, and noisy.
6. Must have basic math skills including addition, subtraction, division, multiplication, fractions, and percentages.
7. Must be able to read, write, and communicate verbally in English.
8. Must possess good communication skills and ability to speak effectively and interact well with the customers and employees.
9. Must possess a working knowledge of food production, sanitation guidelines, and the operation of numerous kitchen appliances and equipment.
10. Must have ability to prioritize tasks and handle multiple projects simultaneously.

DUTIES:

1. Responsible for preparing all cold and hot food items according to food specifications for the cooks.
2. Provide prompt, efficient, and courteous service to guests.
3. Prepares items for cooking by washing, peeling, cutting, paring, portioning, etc. and placing all items in their respective refrigerators for future use.
4. Prepares a variety of cold meats, such as cracking or removing the shell from seafood, slicing cold cuts for serving, and breading fish.
5. Use kitchen equipment (knives, hand tools, utensils) to cut, chop simmer, stem, ship, fold, blend, and cook food.
6. Inspect equipment before and after use, making sure of cleanliness and proper working order.
7. Ensure food items are properly stored, including raw materials and prepared items.
8. Rotate product correctly so that the oldest product is used first, to minimize waste.
9. Maintain proper stock of all products and supplies needed for service in assigned areas.
10. Maintain cleanliness of workstation kitchen area and equipment in compliance with quality, health, and safety standards and regulations.
11. Maintain a current knowledge of menu items and products.
12. Report any guest concerns or complaints to immediate supervisor for resolution.
13. Understand the goals and vision of the organization and demonstrate commitment to those goals in terms of individual and team performance.
14. Perform as a team member and assist fellow associates to ensure a smooth operation.
15. Prioritize and handle multiples tasks simultaneously.
16. Complete other duties as assigned

**THE STOCKBRIDGE-MUNSEE COMMUNITY OPERATES AS AN EQUAL OPPORTUNITY EMPLOYER
EXCEPT INDIAN PREFERENCE IS GIVEN IN ACCORDANCE WITH THE
TRIBAL EMPLOYMENT PREFERENCE ORDINANCE**