



JOB DESCRIPTION

POSITION: Sous Chef

POSTING DATE: November 15, 2016

WAGE: \$16.00/Negotiable

CLOSING DATE: November 29, 2016

Reports directly to: Executive Chef

Location: Gaming Division

Every employee of North Star Mohican Casino Resort is expected to greet and service our customers in a friendly, respectful manner and create a warm, fun atmosphere so that our customers feel welcome and enjoy visiting our establishment. North Star Mohican Casino Resort strives to provide a positive team environment where everyone contributes.

STANDARD QUALIFICATIONS:

All employees of North Star Mohican Casino Resort must meet the following qualifications.

1. Must be able to obtain and maintain a Mohican Nation Gaming License.
2. Must submit to a Criminal Investigation Background Check (CIB).
3. Must maintain an acceptable departmental attendance record.
4. Must submit to and pass a pre-employment drug screening and health screening.
5. Must be able to work weekends, nights and holidays.

STANDARD DUTIES:

1. Must attend all training as required by North Star Mohican Casino Resort.
2. Must adhere to all established rules, regulations, procedures, and policies of North Star Mohican Casino Resort and the Food & Beverage Department.
3. Must participate in employee random drug testing program.
4. Must be able to work with a variety of people with diverse personalities.
5. Must attend all meetings, as required by the organization.
6. Must dress professionally.
7. Must be reliable and prompt when reporting to work.
8. Must maintain compliance with all workplace policies, procedures, ordinances, laws and other communicated expectations, including but not limited to: Employment Manual, gaming Ordinance, State Gaming Compact, Minimum Internal Controls, Department Procedures, memos and other communication from supervisory or regulatory personnel.
9. All other assigned duties.

EDUCATIONAL REQUIREMENTS:

1. High School Diploma or equivalent is required.
2. An Associate's Degree in Culinary Arts is preferred.

QUALIFICATIONS:

1. North Star Mohican Casino Resort is looking for a courteous and friendly individual.
2. Must have at least five (5) years of culinary experience in a fast paced/high volume establishment.
3. Possess ability to teach basic knife skills, cooking techniques, and sanitation guidelines.
4. Must possess ability to be mobile 100% of the time in a fast paced and busy environment.
5. Be able to lift up to 50 lbs. on a frequent basis.
6. Be able to work in an area that is unusually hot, cold, and noisy.
7. Must have basic math skills including addition, subtraction, division, multiplication, fractions, and percentages.
8. Must be able to read, write, and communicate verbally in English.
9. Must have a working knowledge of computers to include spreadsheet and word processing applications.
10. Must be familiar with culinary terminology and be able to execute them in a satisfactory manner.
11. Must have ability to prioritize tasks and handle multiple projects simultaneously and minimize down time.
12. Applicant must pass a food tasting test to qualify for the position.
13. Must be able to work irregular hours and extended shifts including late nights, early mornings, weekends and holidays.
14. Must have demonstrated ability to maintain satisfactory working record in any prior or current employment.

DUTIES:

1. Responsible for the daily operation of the food service area and operating the kitchen in a successful manner as directed by the Executive Chef.
2. Must be able to lead and supervise the culinary team to ensure that all food served is monitored for taste and visual appeal, portion control measures are followed and level of waste is controlled by proper production levels.
3. Role model the Star Service Standards interacting positively through relationships with guests, co-workers, supervisors and customers.
4. Must be able to carry out supervisory responsibilities in accordance with the organization's policies. Responsibilities include, but are not limited to interview, hire and train team members; plan, assign and direct work; assist in scheduling of staff; performance evaluations; reward and discipline team members; address complaints and resolve any problems.
5. Providing assistance to the Executive Chef in implementation and preparation of menu items, monitoring and ordering food products and supplies, calculating monthly inventory, labor and food costs.
6. Maintain the food service area and equipment in compliance with quality, health, and safety standards and regulations.
7. Must remain knowledgeable about industry changes, trends, equipment and products in order to improve efficiency, productivity and increase savings and safety.
8. Must possess current knowledge of menu items and products used.
9. Provide leadership to others through example and sharing of knowledge and skills.
10. Understand the goals and vision of the organization and demonstrate commitment to those goals in terms of individual and team performance.

Note: Applicant must submit resume with employment application.

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

GM Approved Revisions 3/4/16