



Position	Division	Department	Payroll Status	Start Date	End Date
PANTRY COOK	F&B	CULINARY	Full Time	now hiring	REGULAR

JOB SUMMARY: Prepare salads, fruits, dressings, cold meats, fish items, canapés, cold hors d'oeuvres, appetizers and other cold dishes according to resort standards.

ESSENTIAL JOB FUNCTIONS:

- Prepare all pantry food items according to standard pantry recipes or as otherwise specified by supervisor to ensure consistency of product to guests. This requires transportation of heavy food products.
- Ensure the proper storage of product, especially on fresh produce, checking on portion control to maintain quality product.
- Visually inspect, select and use only the freshest fruits, vegetables, meats and other food products of the highest standard in the preparation of all menu items. Read and employ math skills for following recipes.
- Keep all refrigeration, storage and working areas in clean working condition in order to comply with applicable health regulations.

REQUIREMENTS:

- Must be able to speak, read, write and understand the primary language(s) used in the workplace.
- Must be able to read and write to facilitate the communication process.
- Requires good communication skills, both verbal and written.
- Must possess basic computational ability.
- Must possess basic computer skills.
- Good working knowledge of the fundamentals of cold food preparation.
- Good working knowledge of accepted standards of sanitation.
- Basic mathematical skills necessary to understand recipes, measurements, requisition amounts and portion sizes.

PHYSICAL DEMANDS:

- Most work tasks are performed indoors. Temperature is moderate and controlled by resort environmental systems; however, must be able to work in extreme temperatures like freezers (-10°F) and kitchens (+110°F), possibly for one hour or more.
- Must be able to stand and exert well-paced mobility for up to 4 hours in length.
- Must have the ability to bend, squat and lift up to 50 lbs. on a regular and continuing basis.
- Must be able to push and pull carts and equipment weighing up to 250 lbs. on a regular and continuing basis.
- Must be able to exert well-paced ability in limited space and to reach other locations of the resort on a timely basis.
- Must be able to bend, stoop, squat and stretch to fulfill cleaning tasks.
- Must be able to exert well-paced ability to reach other departments of the resort on a timely basis.
- Requires grasping, writing, standing, sitting, walking, repetitive motions, bending, climbing, listening and hearing ability and visual acuity.
- Talking and hearing occur continuously in the process of communicating with guests, supervisors and other employees.
- Vision occurs continuously with the most common visual functions being those of near and color vision and depth perception.
- Requires manual dexterity to use and operate all necessary equipment.

QUALIFICATIONS:

- High school or equivalent education required. Culinary or apprenticeship program preferred.
- Cold food preparation experience preferred.
- Must have valid Food Handler's card.
- Ability to obtain and/or maintain any government required licenses, certificates or permits.

