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JOB DESCRIPTION

POSITION: **COOK 1- BAYFRONT CONVENTION CENTER**

REPORTS TO: Executive Chef

STATUS: Full time / Non-exempt

CLOSING DATE: August 22nd, 2019

POSITION SUMMARY: This full-time position performs all tasks specified by the Executive Chef, Sous Chef, and Chef De Parte, and General Manager. Works as scheduled and is Non-supervisory.

QUALIFICATIONS: The Bayfront Convention Center Cook 1 will provide a culinary degree or directly related experience. He or she must understand cooking terminology and ingredients. Serve Safe certified. Five-year satisfactory banquet cooking experience required; six to eight years preferred. At times, works in a hot area with a lot of humidity. Area becomes congested and noisy during busy periods. Physical demands include a lot of standing, walking and heavy lifting. Working hazards include hot surfaces, wet floors, hot grease, heavy lifting, knives and other sharp objects and electrical shocks. This position requires long hours standing and some heavy lifting of 50 lbs. He / She must be able to handle stress and work well under pressure. The cook 1 will work evenings, weekends, and holidays according to event schedule

SALARY RANGE: \$14.00 - \$17.00 + Benefits



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COOK 1 JOB DESCRIPTION:

- Prepares food as specified by the Chefs.
- Reads and follows all recipes.
- Adjusts recipes accurately.
- Works to standards specified by Chefs.
- Operates all kitchen equipment safely and correctly.
- Tastes and evaluates food before serving to ensure that standards are met; consults with the Chef if there are any concerns.
- Portions food as specified by the Chefs.
- Garnishes food in an appealing manner.
- Follows production sheets accurately.
- Serves food that is safe to eat. Follows facility and Chefs safe food handling guidelines.
- Cleans and sanitizes work area according to cleaning schedule.
- Understands and uses the “clean as you go” method.
- Must show demonstrated ability to meet the company standard for excellent attendance and be available to work events as scheduled.
- Implements and maintains ECCCA and BCC policies and procedures.
- Maintains close communication and works cooperatively with Executive Chef, the rest of the Administrative team and co-workers to ensure consistency of services and the highest quality of operation.

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Minority/Female/Disability/Protected Veteran**