



Marquette Mountain Job Description

Head Cook

Department: Food Service

Reports To: Bar Manager

Supervises: N/A

FLSA Classifications: Exempt

Approved By: President / CEO

Job Purpose

The head cook is responsible for supervising and coordinating activities within the kitchen of Marquette Mountain. The head cook will operate a clean, safe kitchen and dish room facilities while meeting or exceeding food quality and speed of service requirements. The successful candidate will employ their culinary skills in order to play a critical role in maintaining and enhancing our customers' satisfaction.

Essential Duties and Responsibilities:

- Help in the preparation and design of all food menus
- Produce high quality plates with attention to both design and taste
- Ensure that the kitchen operates in an efficient way that meets our standards
- Develop lines of communication between kitchen staff, front of house staff and management
- Training of new employees within the kitchen
- Assist with the ordering of supplies and stock inventory appropriately
- Maintain high standards in all areas of security, safety, cleanliness, and sanitation
- Ensure that all Health Department regulations are enforced on a daily basis
- Comply with attendance rules and be available to work on a regular basis
- Maintain a positive and professional approach with coworkers, purveyors and customers
- All other duties as assigned

The above list reflects the general details necessary to describe the principle and essential functions of the position and shall not be construed as the only duties that may be assigned for the position.

An individual in this position must be able to successfully perform the essential duties and responsibilities listed above. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions of this position.

Minimum Qualifications:

- High School diploma/GED required, Degree in culinary arts preferred
- Two/Three years experience as cook or head cook.
- ServSafe Certification required
- Solid knowledge of food preparation and storage
- Knowledge and experience of inventory control
- Knowledge of sanitation and health department requirements
- Knowledge of commercial kitchen equipment



- Solid interpersonal communication skills
- Experience with developing menus
- Must have availability early mornings, late evenings, weekends and holidays

Education: High School diploma/GED required, Degree in Culinary arts preferred

Experience and/or Training: Two/Three years experience as cook or head cook.

Licenses/Certificates: Valid driver's license required, ServSafe Certification required

Technology/Equipment: Standard Commercial Kitchen Equipment

Physical and mental demands:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Regularly required to stand, sit, and walk; talk and hear; taste and smell; use hands to finger, handle, or feel; reach with hands and arms; climb or balance; and stoop, kneel, crouch, or crawl.
- Ability to lift/move 50 lbs. or more and occasionally lift and/or move up to 100 lbs
- Frequent exposure to fumes, odors, and gases.

Equipment Used:

- Industrial Oven
- 6-Burner Stove Top
- Deep Fryer
- Flattop
- Char Grill
- Warmer/Proofer
- Walk-in Cooler

Working Environment:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Occasionally work in temperatures above 100 degrees or below 35 degrees in walk-in cooler
- Occasionally will walk on slippery surfaces
- Noise level in the work environment is frequently loud to where you have to raise your voice to be heard
- Common hazards include burns from hot ovens, falls on slippery floors, and cuts from knives and other sharp objects
- Usually stand for long periods of time
- Fast-paced environment
- Full time, including early mornings, late evenings, weekends, and holidays



I have read the and understand the duties, responsibilities and requirements for this position.*

Employee Acknowledgment

Date

*This document does not create an employment contract, implied or otherwise, other than an "at-will" employment relationship. Marquette Mountain retains the discretion to add duties or change the duties of this position at any time.

Marquette Mountain is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, or protected veteran status and will not be discriminated against on the basis of disability.