

JOB DESCRIPTION

Position: F&B Cook

Reports to: General Manager, Assistant General Manager, Operations Manager, F&B Supervisor

Job Classification: Non-exempt, seasonal, part-time, and full-time

Turtle Island Adventure Parks requires 100% commitment from every associate, to uphold our core values and mission. Regardless of your position or role, you must display “over the top” hospitality to guests and fellow team members that goes beyond standard expectations. You must act with integrity, deliver a quality performance, be a positive influence on your team, act disciplined and professional, have accountability and ownership for your role and work with a smile.

Position Summary:

The cook position involves preparing menu items for service to guests in the F&B operations for Sky High. As a cook, you must commit to producing quality food items that are served in our Concessions Area and other outlets. All food items must adhere to menu specifications, quality and safety standards as outlined by American Resort Management (ARM) and all recognized and required health and safety agencies.

Essential Position Responsibilities:

- Maintains a welcoming presence in kitchen area, to servers and all associates, especially when in view of guests.
- Neat and clean in appearance, wears proper uniform, proper hair covering, apron (if required) name/ID badge, and correct department footwear (non-skid), and a smile.
- Prepares food for service and sale that abides by all Federal, State, Local and Health Department standards.
- Prepare food for service using multiple methods, to include: cutting, chopping, slicing, processing packaged food items, roasting, grilling, sautéing, frying, boiling, making sauces, separating and de-boning, and presentation.
- Practice knowledgeable and safe knife handling techniques, including any training and logs that may be required.
- Ensures the safety of knives, makes management aware when sharpening is needed, or sharpens according to standards.
- Preparation of meals for service according to standard menu specifications, consistently adhering to recipe and service presentation standards. Controls portions by weighing, measuring, and controlling specified ingredients.
- Ability to taste menu items and adjust flavor profile as necessary.
- Ensure that all food items are pleasing to the eye and palette.
- Stock food deliveries, using the proper, approved methods for storing and rotating.
- Cleaning as necessary and on regular basis to ensure all areas exceed cleanliness and food safety standards.
- Ability to create specials daily that are relevant to a theme of specific market and make items in a specific price range and profit percentage. Effective use of stock to ensure low rates of spoilage and proper utilization of all inventory.

- Inspection of all kitchen equipment and related life safety equipment daily to ensure safety and working order condition.
- Cleaning and sanitizing of all kitchen items and equipment daily and throughout service times.
- Open and close kitchen and storage areas according to property standards of operation.
- Takes inventory of all food items for sale, keeps the proper forms and logs.
- Keeps accurate temperature and logs for all equipment, coolers, freezers, ovens, warmers, etc.
- Keeps accurate records of all waste, keeps the proper waste log.
- Ensures cleaning supplies and chemicals are used properly and all bottles are properly labeled per company chemical policy. Cleaning and sanitizing of all kitchen items and equipment daily and throughout service times.
- Completes all necessary checklist and logs related to cleanliness and safety of kitchen area.
- Practices excellent communication skills, shares information to other shifts and to management through use of the daily logbook or other approved channels.
- Has thorough understanding of all emergency plans, safety, operating procedures/standards- especially regarding handling guests and maintaining service if an emergency or other issue arises. Follows correct procedure and reports all incidents or injuries to supervisor immediately.
- Offers input and ideas on the operation of the kitchen and concessions area and takes part in training initiatives and skill development to improve the department.
- Completes any other task as requested by a supervisor, including the training of new associates.

Position Specific Requirements, Knowledge, Skills, Abilities:

- Appropriate required certification for the serving of safe food (to be determined).
- Must have ability to pass any related competency or skills based training that is necessary for the department.
- This position requires excellent manual dexterity and eyesight.
- Must have the ability to read the English language, with minimal assistance.

Performance Measurement:

The performance of the Food and Beverage operation at Sky High, specifically the culinary team is measure directly by the satisfaction of our guests. Superior performance means having no guest complaints, serving quality, safe food and beverage items that abide by all standards, ensuring waste is kept to a minimum and maintaining an elevated level of safety and guest service.

Physical, Schedule and Work Requirements:

- Availability to work on all shifts, during the normal operating hours of the waterpark.
- Availability to work during the entire season Memorial Day through Labor Day with minimal requests for extended periods of time off (any prior commitments must be discussed before start date).
- Ability to stand for extended periods. Ability to bend, kneel, reach, push, and pull while performing job tasks. Must be able to lift 50 lbs. or greater.

Please note: This job description is intended to be a guide for new associates to understand their role and what is necessary to fulfill the responsibilities of their position. It is not a complete list of every task that may be required in this job role. Job tasks may change from time to time, with or without notice, at the discretion of American Resort Management and this property.

I have read and understand the content contained in this job description and have addressed all questions or concerns related to the requirements of this position.

Associate Signature: _____ **Date:** _____

**Supervisor /
Management Signature:** _____ **Date:** _____

Sky High and TURTLE ISLAND ADVENTURE PARKS offer Equal Employment Opportunity to all applicants and employed associates without regard to race, color, religion, gender, sexual orientation or preference, national origin, age, disability, marital status, amnesty, or status as a covered veteran in accordance with applicable federal, state and local laws. This policy applies to all terms and conditions of employment, including, but not limited to, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation, and training. Selection is based on the candidates whose background and qualifications best match the knowledge, skills and abilities expected for the position as determined by the hiring manager.