

POSITION profile



Position **Broiler Cook**

Function Prepare grilled items, meat, fish and vegetables for various hotel outlets

- Responsibilities**
- Cook steaks and other cuts of meat, fish and vegetables to each customer's exact specifications while simultaneously maintaining full control of the grill station
 - Prepares ingredients by following recipes; slicing, cutting, chopping, mincing, stirring, whipping, and mixing ingredients; adding seasonings; verifying taste.
 - Presents meals by placing and arranging hot and cold elements using plates, dishes, bowls, and baskets.
 - Controls costs by adhering to recipes; following preparation standards.
 - Maintains a sanitary kitchen by adhering to state and local sanitation, storage, and refrigeration requirements and codes; cleaning equipment.
 - Maintains supplies inventory by checking stock; anticipating needs; placing and expediting orders; verifying receipt.
 - Keeps equipment operating by following operating instructions; troubleshooting breakdowns; performing preventive and cleaning maintenance; calling for repairs.
 - Other related duties as necessary.

- Qualifications**
- Minimum 1 year culinary experience within a high volume operation.
 - Working knowledge of municipal health standards for kitchen operations.
 - Knowledge of kitchen equipment and procedures.
 - Ability to communicate effectively both verbally and in writing in the English.
 - Ability to work cooperatively with culinary and serving teams.
 - Preference will be given to candidates with culinary certification through a recognized institution.

Hours of work Days of the week vary according to business levels.
Shift are between the hours of 5:30am and 11:30pm; weekends and holidays required.

Reports to Executive Chef / Executive Sous Chef