

COEUR D' ALENE INN AND CONFERENCE CENTER

KITCHEN

POSITION: MORNING LINE COOK

DEPARTMENT: KITCHEN

HOURS OF OPERATION: 6:00AM-10:00PM, SEVEN DAYS A WEEK

JOB SUMMERY

Mulligan's AM Line Cook is responsible of preparing meals by weighing, measuring, and mixing ingredients, cooking meals, checking ingredients for freshness, and arranging and garnishing the dishes. Also be in charge of ensuring that the kitchen and equipment are properly cleaned and maintained.

ESSENTIAL FUNCTIONS

- Must assist Chef in teaching team members new and old, proper and safe use of equipment, Chemicals, Knives, Cooking procedures, food storage, food safety, and sanitation.
- Must lead kitchen team members in areas of sanitation to meet or exceed Pan Handle Health District standards of food sanitation and food safety.
- Must follow all plating and presentations with all appropriate garnishes and components.
- Keep work area free of clutter
- Fast paced egg cooking.
- Gather utensils and equipment for station.
- Make and Complete Prep lists.
- Turn on fryer, broiler, griddle, salamander, oven, steam table, plate warmer, and soup warmer and have up to operating temp in time .
- Adjust prep levels to meet the demands of the restaurant.
- Make sure breakfast breakdown is completely put away and proper.
- Assist other areas as needed or when directed to do so. WE ARE A TEAM.
- Maintain cleanliness, orderliness and safety standards during shift.
- Wipe down and sanitize work area...
- Ensure that all food is properly covered and put away.
- Will adhere to all rules, laws, and regulations as issued and mandated by Panhandle Health District in Kootenai County Idaho.

REQUIREMENTS:

- Must be able to pass a background check
- Must be willing to work weekends, holidays, overtime, and whenever our business levels dictate.
- Must be able to read, write, and communicate in English.
- Must be in good physical condition and be able to work on their feet for extended periods of time, in a fast paced, sometime stressful environment. Must be able to lift 50 lbs. on a regular basis
- Must have food safety and sanitation training to meet Panhandle Health Department standards.

- Must have effective daily organization, planning and time management.
- Must be able to interact and positively motivate the Mulligan's team, creating an environment that inspires individuals to work for the "team" not themselves
- Must demonstrate a communication style that is firm but fair when dealing with team members, quick to solve guest problems in a friendly manor, consistently calm and helpful when communicating with service staff.