

# **\*\*EXTERNAL POSITION OPENINGS\*\***

## **F&B COOK(S)**

---



**RATE OF PAY:** Depending upon experience  
**LOCATION:** Seven Clans Casinos –Thief River Falls, MN  
**OPENS:** February 28, 2019  
**CLOSES:** March 28, 2019

---

### **SCOPE OF POSITION**

Under the general supervision of the Food and Beverage Manager is responsible to cook for Restaurant assigned shift for Seven Clans Casino.

### **DUTIES AND RESPONSIBILITIES**

- ❖ Responsible for preparing and cooking a variety of foods according to customer specifications and departmental procedures
- ❖ Responsible to ensure fast and clean servicing of all menu items is provided to the Servers for the guests
- ❖ Ensures an adequate quantity of supplies are ready as dictated by business needs
- ❖ Responsible for food portioning, waste control and consistency of food quality.
- ❖ May operate fryer, oven, broiler, grill, stove, steamer, and other miscellaneous kitchen equipment
- ❖ Responsible for safe and sanitary food preparation in accordance to established guidelines. Ensures sanitary conditions of kitchen, storage and cooking areas are maintained at all times, including utensils and equipment.
- ❖ Stocks food items, maintains records of quantities used.
- ❖ May assist in other areas of operations, including cleaning, hosting, serving, and/or cash register as requested by Supervisor.
- ❖ Other duties as assigned

### **REQUIRED QUALIFICATIONS**

It is required Cook have at least a GED/High School Diploma. Preference to applicants with culinary experience.

### **SEND COMPLETE TRANSFER REQUEST TO:**

[Victoria.mostrom@7clans.com](mailto:Victoria.mostrom@7clans.com) Human Resources Office,  
20595 Center St. E, MN 56701 1-800-881-0712  
Website: [www.sevenclanscasino.com](http://www.sevenclanscasino.com)