

****EXTERNAL POSITION OPENINGS****

F&B COOK (PM Shift)



RATE OF PAY: Depending upon experience
LOCATION: Seven Clans Casinos –Red Lake, MN
OPENS: November 16, 2021
CLOSES: Until Filled

SCOPE OF POSITION

Under the general supervision of the Food and Beverage Restaurant Manager is responsible to cook for Take a Break Snack Bar on 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 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 APPLICATION/TRANSFER REQUEST TO:

Amber.bohn@7clans.com Human Resources Office,
10200 Hwy 89, Red Lake, MN 56671 (218) 679-2500 ext. 16040
Website: www.sevenclanscasino.com