



Job Title:	Line Cook	Job Category:	Management
Department/Group:	Food & Beverage	Job Code/ Req#:	FB2022020
Location:	Saratoga, WY	Travel Required:	Minimal
Level/Salary Range:	\$12-\$16/hr	Position Type:	Full Time
HR Contact:	Ted Roman (AGM)	Date Posted:	10/19/2022
Will Train Applicant(s):	Will Train Qualified Applicant	Posting Expires:	Until Filled
External Posting URL:	https://saratogahotspingsresort.com/employment-opportunities-saratoga-wyoming/		
Internal Posting URL:			
Applications Accepted By:			
FAX OR EMAIL: info@saratogahotspingsresort.com (307)326-5234		MAIL: Hiring Manager PO BOX 869, Saratoga, WY 82331	
Job Description			
ROLE AND RESPONSIBILITIES			
<p>We are looking for a line cook to join our culinary team at Saratoga Hot Springs Resort. Line cooks role is to primarily assist Executive Chef in preparing, prepping quality food safely and efficiently with culinary flair and brand standards. Our ideal candidate will be an experienced cook focusing on high-end cuisine who can accurately and efficiently cook meats, fish, vegetables, soups, and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation, including plating and garnishing of cooked items and preparing appropriate garnishes for all menu item plates. Important to be team player, a quick learner, and professional in behavior and appearance.</p>			
<p>Basic Responsibilities of this position include:</p> <ul style="list-style-type: none"> • Prepares a variety of meats, seafood, poultry, vegetables and other food items using broilers, ovens, grills, fryers and a variety of other kitchen equipment. • Assumes 100% responsibility for quality of products served. • Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures. • Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period. • Portions food products prior to cooking according to standard portion sizes and recipe specifications. • Maintains a clean and sanitary workstation area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment. • Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating. 			
QUALIFICATIONS AND EDUCATION REQUIREMENTS			
<ol style="list-style-type: none"> 1. High school education or relative experience. Minimum of 2 years cooking experience. 2. Hospitality experience a plus with emphasis on food and beverage operations. 3. Bilingual a plus. 4. Be a minimum of eighteen (18) years of age 			



PREFERRED SKILLS

1. Ability to articulate and present oneself in a positive and professional manner.
2. Ability to read and respond to all email, phone calls, and other forms of correspondence in timely manner
3. Maintain and develop a safe, clean, sanitary workplace
4. Able to do repetitive work
5. Knowledge of safety rules for kitchen equipment
6. Knowledge of where and how everything is stored
7. Label and date all food stored & Rotate food as needed
8. Flexible with job duties
9. Able to work holidays
10. Arrive 15 minutes prior to assigned shift
11. Follow opening and closing procedures
12. Able to work in a high pace and hot environment
13. Able to multi-task
14. Report to managers when something is broken or needs repair
15. Be able to self-motivate in work environment
16. Able to follow written or verbal instructions
17. Must be able to communicate clearly with managers, kitchen and dining room personnel.
18. Be able to reach, bend, stoop and frequently lift up to 40 pounds.
19. Be able to work in a standing position for long periods of time (up to 9 hours).
20. Must maintain personal hygiene in accordance to Wyoming Health Department standards for Food Service Employees.

ADDITIONAL NOTES

Employee housing is available to employees or potential employees who qualify. To inquire about or apply for employee housing, please contact Ted Roman at troman@saratogahotspringsresort.com

Additional Employee Benefit will be provided at interview.

Reviewed By:	Ted Roman	Date:	
Approved By:	Cheena Parsons	Date:	
Last Updated By:	Kay Ledgerwood	Date/Time:	10/19/2022