

SMG STOCKTON

Job Title: Concessions Cook

Department: SAVOR Food & Beverage

Reporting: Kitchen Supervisor **Status:** Non-Exempt / Part-Time

This position works in the kitchen and/or in concessions preparing food items for the facility.

DUTIES AND RESPONSIBILITIES:

- Maintains organized sanitary workstation at all times.
- Properly labels and dates food items for storage.
- Assists in any and all food preparation.
- Minimizes waste by controlling usage and following preset portioning.
- Follows approved recipes and production standards.
- Helps to maintain all Kitchen equipment and its cleanliness.
- Maintain a clean, safe working environment.
- Other duties as assigned.

QUALIFICATIONS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

EDUCATION AND/OR EXPERIENCE:

At least (1) year experience in a food service preparing meals.

SKILLS AND ABILITIES:

- Ability to produce high quality food in a fast paced environment.
- Positive, customer service oriented attitude at all times.
- Strong knowledge of sanitary practices.
- Maintains proper grooming and dress code standards.
- Work ethic encourages strong urgency and quality in a team environment.
- Ability to work with other staff members in the facility.
- Ability to undertake and complete multiple tasks.
- ◆ Attention to detail.

MINIMUM REQUIREMENTS:.

- Food Handler's Permit or ability to obtain one upon hire
- Attend all SMG Alcohol and Policy Training Classes

OTHER QUALIFICATIONS:

Requires ability to work flexible hours, including nights, weekends and holidays, in addition to normal business hours.

TO APPLY:

Applications will be available at the reception lobby. Stockton Arena 248 W. Fremont St. Stockton, CA 95203

Office: 209-373-1400 | Fax: 209-373-1450