

Cherokee Town and Country Club is looking for a Banquet Cook that genuinely loves food and the craft of cooking and is skilled at fostering a professional and positive kitchen environment.

Job Summary

As a Banquet Cook, you would be responsible for preparing food items in accordance with recipes and established standards in Cherokee's continued effort to deliver exceptional dining experiences to our members and guests.

Job Knowledge, Core Competencies and Expectations

Ensures that work area is safe and secure

Adheres to state and local health and food safety regulations

Consistently deliver superior culinary experiences

Attention to detail, knowledge of ingredients and recipe conversions

Exhibits professional attitude towards superiors, colleagues and work

Tasks/ Skills

Any and all tasks delegated to him/her by either the Banquet Chef or Executive Chef.

The up keep of any banquet functions where he/she is working in the room.

The overall cleanliness of the station, all walk ins, coolers and mise en place shelf.

Any additional prep assigned by the Banquet Chef or Executive Chef.

Helps the Banquet chef communicate with assistant managers, banquet manager, banquet captains and servers on an on going basis to ensure all parties receive the highest quality food items and service in a timely manner.

When time permits assists in the production of a la carte mise en place.

Correctly inventories and requisitions all foodstuffs.

Understands and uses recipes cards and production sheets

Produces correct amount of mise-en-place with as little waste of time and product as possible.

Prepares all foods to the proper doneness and seasons correctly.

Physical Demands

Occasionally required to sit

Required to walk often and stand for long periods of time

Required to use hands to hold, carry, handle or feel

Required to reach with hands and arms

Required to talk and hear

Occasionally required to bend, lift or climb

Often required to lift moderate weights (25-50 pounds)

Occasionally required to lift heavy weights (50 pounds or greater)

Finger dexterity required

Hand coordination required

Specific vision abilities required for this job include: close vision, distance vision, ability to adjust or focus

Qualifications:

1-2 Years Experience

Graduate of culinary school or apprenticeship program

Able to certify as Certified Culinarian

Reports to: Banquet Chef

Classification: Non-Exempt \$15 hourly

Benefits for joining our team:

Free meals while on duty

Free parking

Work uniform

Employee Golf available on most Mondays

Employee Recognition opportunities

Employee Appreciation Events

We participate in Everify / Cherokee is a Drug Free Workplace

Our organization has partnered with Talent Plus, a company that develops scientifically validated selection and development tools to identify the natural talents of our prospective employees.

To complete your application, we ask that you complete the following online assessment. This assessment will enable us to better understand your unique talents and how they align with our culture. The assessment will take approximately 25-30 minutes to complete.

[Talent Assessment Link](https://prod-tbex.talentbankonline.com/TBEX/p/reg/cherokee) (https://prod-tbex.talentbankonline.com/TBEX/p/reg/cherokee)

Apply Here: <http://www.Click2Apply.net/k572jb2c5tr9p9hr>

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