



Job Description

Department: 31 Food & Beverage
Position Title: **320-310 Food & Beverage Cook**
Reports to: Food & Beverage Asst. Supervisor
Food & Beverage Supervisor
Food & Beverage Manager

Position Summary: The position of Food & Beverage Cook is responsible for preparing food that tastes good and looks appealing for Monarch guests in a timely and consistent manner, while maintaining a clean and organized work environment. The essential functions of this position include:

1. Be an effective employee within the guidelines of department and company policies, procedures and values, in fulfillment of Monarch's mission statement to "provide our guests with a quality, personalized mountain experience."
2. Work in conjunction with other employees and departments as part of the Monarch team.
3. Prepare all food items for the Gunbarrel, Elmo's, Sidewinder Saloon, and/or Java Stop.
4. Communicate with Monarch Ski Area guests in a polite and professional manner as well as processing their food orders quickly and courteously.
5. Communicate with the management team and other employees with respect to food preparation, and presentation.
6. Keep all food items appropriately stocked, rotated and pulled from the freezer every day.
7. Clean and organize all storage areas.
8. Rotate and label all food products.
9. Keep work area neat and clean including washing dishes, sweeping, mopping and taking out trash.
10. Observe and practice all health and sanitation rules and regulation regarding food handling and safety procedures.
11. Arrive on time and keep abreast of your scheduled days and start times.
12. Other duties as assigned.

Qualifications: To perform this job successfully, an individual must be able to perform each essential function listed in this description satisfactorily, with or without a reasonable accommodation. The requirements listed below are representative of the abilities, education and physical demands required to perform the essential functions of this position.

Requirements Related to Knowledge, Skills & Abilities:

1. You should feel comfortable working around large groups of people in a congested area.
2. Ability to maintain a good attitude and work well with guests and other employees.
3. Ability to speak clearly and pleasantly, and communicate in the English language.
4. Good reading and writing skills in the English language.
5. Ability to take direction and follow procedures.
6. Must always present a professional appearance.
7. Must be able to learn to use all F&B machines and ovens.
8. Must be able to learn to use sharp knives in a safe manner.
9. Must be willing to learn and then execute any or all of the different jobs within the Food and Beverage Cooking Department including: food preparation, griddle work, fryer work, steam table work, breakfast menu preparation, lunch menu preparation, stocking, dish washing, oven/grill/griddle cleaning, room cleaning, and general guest relations.
10. Must always present a professional appearance.

Requirements Related to Education, Certifications & Experience:

1. Some previous experience in food service is preferred but not required.
2. High School diploma or GED required.
3. Must be a legal citizen of the United States or possess other proper work permit authentication.

Requirements Related to Working Conditions & Physical Demands:

1. Requires the ability to work any day of the week, Saturday through Friday and holidays, and overtime if necessary, as agreed upon by your superior.
2. Requires working at high elevation (over 10,000'), and with some exposure to adverse weather conditions, such as severe cold, heavy snowfall, strong winds and intense sun.
3. Requires standing for long periods of time, and working with hot, cooking appliances.
4. Requires the ability to move quickly, and carry moderate to heavy loads (up to 80 lbs.).
5. Must be at least 18 years of age.