

Job Position: Cook - Barn Restaurant
Reports to: Food Service Back of the House Manager
Hours: Hourly - Full Time



Primary Function

To prepare the highest quality food for the Barn Restaurant and other Food Service areas, assuring guests enjoy rich dining experiences.

Essential Functions (Responsibilities) include the following. Other duties may be assigned.

1. Read the menu and reservations list to estimate food requirements.
2. Check to-go and banquet orders.
3. Prepare and cook soups, meats, vegetables, gravies, sauces, desserts and casseroles. Broast, bake, steam meat, fish, vegetables and other foods.
4. Season food during food preparation, according to recipes, personal judgment, and experience.
5. Adjust thermostat controls to regulate the temperature of ovens, grills, and steam kettles.
6. Observe and test foods being cooked by tasting, smelling, using food thermometer, and piercing with fork to determine if foods are cooked properly.
7. Cut and trim meat prior to cooking.
8. Responsible for broasting chicken, pork chops and frying fish according to established guidelines for food quality, as well as cleaning, filtering and changing broaster oil as needed.
9. Properly rotate stock and label items for storage.
10. Maintain efficiency, cleanliness, and timeliness in food preparation.
11. Manage and reduce product waste and demonstrate effective food preparations skills.
12. Assist where needed in the kitchen performing additional and/or other duties such as dishes, pots, etc. as directed.
13. Keep the safety of guests, staff, and self a priority.
14. Care for the building, its cleanliness, and equipment, paying particular attention to the cooks' area.
15. Provide exceptional guest experiences.
16. Communicate effectively with guests, team leader, management, and co-workers in the kitchen and barn dining room, as well as in all areas of Sauder Village.
17. Treat guests and co-workers with courtesy and respect.

Skills, Requirements, and Conditions: Reasonable accommodations may be made to enable individuals with disabilities to perform the above essential functions.

- Commitment to providing exceptional guest experiences.
- Reliable, enthusiastic, and trustworthy team player.
- Reflects and advocates for the mission, purpose, goals and values of Sauder Village.
- Manual dexterity to perform kitchen responsibilities such as using a stove, broaster, mixer, slicer, knife, etc.
- Ability to follow written directions on measuring, recipes, prep sheets etc.
- Knowledge of and understands correct food storage & prep temperatures.
- Physical skills include, but are not limited to, frequent standing, walking, and lifting up to 25 pounds.
- Ability to work as a team, helping each other.
- Ability to work independently on tasks and follow through to completion.
- Ability to manage time and tasks effectively, making sure food is prepared in a timely fashion.

- Ability to apply current knowledge along with learning new job skills to help in reducing waste and increasing efficiency.
- Interest in and ability to learn, retain, implement food service information and skills.
- Able to work in an environment that is not always climate controlled.
- May involve working in an environment that uses chemicals for cleaning purposes, sanitizing, insect spraying, etc.
- Must follow the appearance and attire guidelines as outlined in the employee manual.
- Must follow regulations/guidelines/codes as directed by the Department of Health.
- Work as needed including some evenings, weekends, and holidays.