



# Cook

## SUMMARY DESCRIPTION

Prepares food items to ensure the highest quality service and experience for patrons.

## PRIMARY DUTIES/RESPONSIBILITIES

- Pleases patrons by providing a pleasant dining experience
- Expedites orders with attention to detail
- Completes hot meal and cold meal preparation according to established standards
- Maintains cleanliness and sanitation of equipment, food storage, and work areas
- Assists with orienting new employees

\* Thousand Islands Park Corporation reserves the right to add or change duties at any time

## QUALIFICATIONS / SKILLS

- Current SERVSAFE certification or has successfully completed a sanitation course within the past year
- Highly motivated and self-directed
- Knowledge and ability to operate foodservice equipment safely and effectively
- Positive attitude and customer service skills
- Display courteous manners and enthusiasm

## SCHEDULE CONSIDERATIONS

- The position is seasonal; based on the summer season
- Must be available to work weekends

