



JOB POSTING

TITLE: Line Cook
DEPT: Café
PAY: \$14.55/hr (8)

JOB SUMMARY

RED RIVER - Prepares and cooks food for the restaurant(s).

MINIMUM QUALIFICATIONS

REQUIRED - High school diploma or GED required | At least 21 years of age | 1 year prior Cooking experience |

ESSENTIAL DUTIES – All Team Members must embrace and deliver Kiowa’s Guest Service Standards to every Guest on every shift, as outlined in Orientation, the Team Member Handbook, Standard Operating Procedures (SOPs), and any other related training | Consistently ensures an exceptional level of service and satisfaction is achieved throughout the property, exceeding the expectations of external and internal Guests alike in a timely and effective manner | Assists Sous Chef in estimating food consumption, and requisitions or purchases foodstuffs | Assists Sous Chef in receiving and examining foodstuffs and supplies to ensure quality and quantity meet establishes standards and specifications | Assists Sous Chef in ensuring all federal, tribal, state and local Health Department policies and laws for food preparation, food storage, safety, sanitation, equipment maintenance, and cleanliness | Prepares food based according to recipes provided or selected by the Sous Chef from the menu | Engages in preparing and cooking meats, sauces, vegetables, soups, and other foods | Cuts, trims, and bones meats and poultry for cooking, under the direction of the Sous Chef | Portions cooked foods, or gives instructions to workers as to size of portions and methods of garnishing, under the direction of the Sous Chef | Supervises staff to ensure compliance with all kitchen and casino policies and procedures | All other duties as assigned | Must adhere to departmental, organizational, state, and federal safety rules and regulations, applicable processes for safe operation, appropriate Personal Protective Equipment, in addition to any/all related controls for personal welfare and the safety of others |

IMPORTANT NOTES

1) This announcement describes an open position at Kiowa Casino & Hotel, as of the posting date listed below. To be eligible to apply, current Team Members must have performed competently for at least 6 months in their current position. In addition, Team Members receiving corrective action within the previous 6 months may not be eligible for transfer. If you are interested in any posted position, please contact HR for a complete copy of the job description and an application or an internal application, if you are currently employed by Kiowa.

2) Native American Preference will apply in accordance with Tribal policies. All applicants must be able to work any shift, holidays, and weekends as scheduled. Current Team Members are also encouraged to submit an updated resume with their internal application. All Team Members must submit an internal application for each interested position. For example, if you have applied for a Floor Supervisor position and one week later Floor Supervisor is posted again, you must fill out another internal application.

STATUS: 1 F/T | POSTED: 08/19/22 | REMOVE: When Filled



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