



Museum Grill Line Cook

JOB DESCRIPTION

FLSA: Non-Exempt
CLASS: Full-Time, Benefit Eligible
DEPARTMENT: Restaurant
DEPT NUMBER: 300
REPORTS TO: Manager, Flight Grill
APPROVED BY:
APPROVAL DATE:

SUMMARY: The Flight Grill at the Pima Air & Space Museum is seeking a Line Cook who is self-motivated, professional, and energetic professional, with a natural inclination for effective communication, excellent interpersonal skills, and the ability to excel in a team-oriented environment, but also as well on their own. Our ideal candidate has strong interest in food culture and creativity, with a professional understanding of food service, hospitality, team leadership, and Pima County Health Code standards/regulations.

This is a seven day a week operation with a daytime schedule around museum operational hours with regular weekend and occasional evening requirements.

Recognized by Trip Advisor, Yelp!, Lonely Planet etc. as one of the worlds premier aerospace heritage attractions the Flight Grill is an important supplemental element of providing a superior museum visitor experience that supports the overall mission of the museums business. The fast, casual lively atmosphere is a unique experience that engages visitors from all over the world.

The Museum also has a basic events/catering kitchen that host up to 320 guests for contracted events. The line cook will be responsible for cooking and prepping food for these events.

Candidates must have solid knowledge of hospitality standards, food, beverage, and restaurant kitchen operations, with a specific emphasis on lunch periods and casual morning and afternoon snack options. The successful candidate will be able to accurately and efficiently cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all menu item. You will be expected to efficiently process all food orders, maintain ready to serve inventory in holding areas and ensure quality and timeliness of all menu items.

ESSENTIAL DUTIES:

- Prepares a variety of meats, seafood, poultry, vegetables, and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
- Prepares cold food items for sale in the operation, such as salads, sandwiches and other 'grab and go' type foods.
- Assumes 100% responsibility for quality of products served.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to ensure a smooth service period.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary workstation area including tables, shelves, grills, broilers, fryers, sauté burners, convection oven, flat top range and refrigeration equipment.
- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly.
- Opens & closes the kitchen properly and follows the closing checklist for kitchen stations. Assists other staff in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Other duties as requested, directed, or assigned.

AUTHORITY:

- Authority to resolve emergency and urgent situations, and items within designated scope of work.

QUALIFICATIONS AND REQUIREMENTS:

A minimum, to have a High School Diploma or GED equivalent AND at least 2 years restaurant cooking experience OR the equivalent combination of experience and/or education and training. The Executive Director and/or Director of Operations can determine whether education and training are "equivalent" based on experience.

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily and safely. The requirements listed within this job description are representative of the knowledge, skill and/or ability required.

- A minimum of 2 years of experience in kitchen preparation and cooking.
- At least 6 months experience in a similar capacity.

- Must be able to communicate clearly and professionally with managers, kitchen, dining room personnel and customers.
- Be able to reach, bend, stoop and frequently lift up to 50 pounds.
- Be able to work in a standing position for long periods of time (up to 9 hours).
- Must be able to follow printed recipes and plate specifications
- Must maintain personal hygiene in accordance to Tucson Health Department standards for Food Service Employees.
- Must be able to pass drug screening process
- Detail oriented with a proactive and energetic disposition and calm demeanor and cheerful disposition.
- Effective decision making and problem-solving skills
- Excellent hospitality
- Ability to work a regular schedule with the availability to work mornings and afternoons, weekends, occasional evenings and some holidays.
- Proven attention to detail skills.
- Must be highly motivated and able to work independently.
- Ability to work with cleaning chemicals associated with food service
- Ability to read and interpret equipment manuals, material safety data sheets, and work orders to perform required maintenance and service written in English.
- Ability to use a variety of hand and power cooking and food preparation equipment in performing duties.
- Must be able to comply with safety regulations and maintain clean and orderly work areas.
- Ability to use sensory perceptions (sight, smell, touch, etc.) to determine cleanliness of facilities.

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Must be able to repeatedly lift and carry a minimum of 50 lbs. without assistance, with the ability to lift up to 50 lbs. as necessary with assistance.
- Must be able to reach above head and down to the ground while using food service equipment
- Must be able to walk on uneven ground throughout the museum property.
- Must be able to crawl, bend, stretch, and climb while performing routine tasks.
- Must be able to work in non-air-conditioned areas for catered events at the museum during various seasons of the year.

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those a team member encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the team member will be required throughout the year to work outdoors and/or in temperature and non-temperature-controlled areas while performing normal job duties listed above.

Specific jobs may require, safety shoes and other appropriate safety equipment.

Management retains the discretion to add to or change the description at any time.

Disclaimer Job descriptions are not intended, and should not be construed, to be exhaustive lists of all responsibilities, skills and efforts. They are not intended to form contractual relationships between the employee and the organization but are intended to be a reflection of the primary elements of a specific job, including but not limited to the essential functions.

Employee Signature

Date