

**YAKAMA NATION HUMAN RESOURCES DEPARTMENT
JOB ANNOUNCEMENT**



Announcement # 2013-102 **Issue Date:** 07-29-13 **Closing Date:** 08-12-13

Line Cook
Heritage Inn Restaurant
Department of Administration
Hourly Wage: \$9.38/Part-Time/Temporary

Prepares foods for customers, puts away all food, keeps work area clean, cleans kitchen, wipes counters and walls, properly labels and stores all prepared foods, daily set up of lines, prepare food that is used daily.

Knowledge, Skills and Abilities:

- Well groomed and have good personal hygiene.
- Able and willing to work with staff and the public.
- Willing to work as part of a team.
- Willing to work on a schedule according to the demands of the business; i.e. evenings, weekends and holidays.
- Must be in good health.
- Have experience in restaurant food preparation, i.e., breakfast and lunch, dinner, soups and sauces from scratch.
- Knowledge of methods, materials, and equipment used in quantity cooking operation.
- Ability to operate standard cooking equipment and to use kitchen and cooking utensils for quantity food preparation.
- Follows approved menus.
- Ability to judge food quantities.
- Experience in proper sanitation and health regulations.
- Knowledge of how to set up work area for shift.
- Performs related duties as assigned.

General Recruiting Indicators:

- At least 2-years experience as line cook food preparation setting-not cafeteria or institutional training.
- Be able to serve a variety of meals in an appetizing manner with efficiency. Gourmet cooking training of some type.
- Able to work nights, weekends, and holidays.

Necessary Special Requirements:

- Possession or ability to obtain a valid Food handlers permit.
- Yakama Indian Preference.
- Successfully pass a criminal background check (if applicable).
- Required to pass a pre-employment drug and alcohol test.