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Job Title: **Buffet Line Cook**

Department: **Food & Beverage**

Grade: **N05**

Reports To: **Kitchen Supervisor**

Date of Posting:

Posting Expires:

Shift:

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**SUMMARY:**

Responsible for the preparation of all foods during an assigned shift, in accordance with Mille Lacs Corporate Ventures specifications and standards.

**MEETING PERFORMANCE EXPECTATIONS:**

To perform this job successfully, an individual must be able to perform **each essential duty** satisfactorily. Responsibilities listed below are representative of the knowledge, skills and/or ability needed to effectively execute this job. Reasonable accommodations may be made to enable individuals with disabilities to perform these essential functions.

**ESSENTIAL DUTIES OF THE POSITION:**

- Responsible for preparing, seasoning, finishing, and garnishing all food in kitchen preparation in accordance with established recipes.
- Follow all recipes and production specifications.
- Assist in all areas of food production as needed.
- Responsible for maintaining a clean and sanitary area at all times in full accordance with state health regulations.
- Participate as a team member with Supervisors, Chefs, Cooks, Cashiers and all other pertinent Associates in ensuring an efficiently run operation.
- Knows and follows all safety and security regulations in accordance with Mille Lacs Corporate Ventures policy and procedures.
- Any and all other duties as assigned.

**EDUCATION and/or EXPERIENCE:**

- Two (2) years of restaurant kitchen production experience with a minimum one (1) year cooking.
- Serv-Safe Certification preferred.

**SPECIAL QUALIFICATIONS:**

- If required, must be able to pass company pre-employment Drug and Alcohol test.
- Must be able to secure license from Gaming Regulatory Authority, and follow all relevant DGR's.
- Mille Lacs Band Member and American Indian preference will be exercised in the hiring process.
- Responsible for following all relevant Detailed Gaming Regulations (DGR'S).

**LANGUAGE SKILLS:**

- Must be able to effectively communicate in one-on-one and small group situations.
- Must be able to read, interpret and apply instructions and technical terminology furnished in written, oral or diagram form.

**MATHEMATICAL SKILLS:**

- Must be able to add, subtract, multiply and divide in all units of measure, using whole numbers, percentages, common fractions, and decimals.

**REASONING ABILITY:**

- Must be able to apply commonsense understanding to a variety of situations, in order to collect data, analyze facts, and determine appropriate response.

**PHYSICAL DEMANDS:**

While performing the duties of this job, the Associate is regularly required to:

- Talk and hear;
- See and adjust focus to include close, distance, color, depth, and peripheral vision;
- Stand, walk, run, sit, balance, stoop, kneel, climb, crouch and/or crawl;
- Handle objects, tools and controls; reach with arms and hands;
- Lift, push, pull and/or move objects weighing up to one hundred (100) pounds.

**WORK ENVIRONMENT:**

While performing the duties of this job, the Associate is regularly exposed to:

- A low-to-moderate noise level (offices).
- A moderate-to-loud noise level (operations areas).
- Second-hand cigarette/cigar smoke.
- Moving mechanical and/or electrical components.
- Chemical solutions such as cleaning, and polishing compounds.

**THE COMPANY REQUIRES EVERY ASSOCIATE TO:**

- *Maintain a consistent and regular attendance record.*
- *Encourage mutual respect among associates by setting positive examples consistent with company policies.*
- *Maintain an attitude and philosophy consistent with the company mission, vision and values.*
- *Maintain a professional reputation in the company and community.*