



Line Cook | Hilton Garden Inn

Join the new Hilton Garden Inn and seize the unique opportunity to be part of the team at this stunning new facility custom designed to offer an exceptional guest experience to Wausau travelers! If you are an energetic hospitality professional or have great work ethic and customer service skills in another industry, this could be the job opportunity for you. We offer an upbeat workplace where teamwork is a must. We happily provide training, free uniforms and annual reviews. Great performance is rewarded with pay raises.

Job Summary

The Line Cook reports to the Food & Beverage Manager and is responsible for preparing food items in accordance with recipes and established standards in the hotel's continuing effort to deliver outstanding service and financial profitability.

Responsibilities

- Maintain cleanliness and comply with food sanitation standards at all times
- Provide outstanding guest service with a warm hospitality rapport, anticipating guest needs, responding promptly and acknowledging all guests, however busy and whatever time of day.
- Manage guest orders in a friendly, timely and efficient manner.
- Prepare requisitions for supplies and food items, as needed.
- Prepare and organize the station, cooking all food necessary to start serving.
- Switch over from previous meal served and prepare all items for the coming mealtime.
- Learn Hilton Garden Inn menus, recipes, preparation and presentation.
- Prepare food items according to designated recipes, quality standards and as turned in by wait staff, ensuring that food leaves the kitchen promptly and in peak condition.
- Visually inspect all food sent from the kitchen.
- Practice correct food handling and food storage procedures according to federal, state, local and company regulations.
- Cook only sufficient food in advance to cover expected business volume and to maintain quality.
- Prepare all food for next shift and for the following day as required and directed by the Food & Beverage Manager.
- Maintain accurate daily inventory of kitchen food, beverage and supplies.
- Maintain the work area, including all counter tops, utensils, equipment, and refrigeration in a clean and sanitary condition in accordance with state, county, and company health regulations and work safety regulations.
- Other duties as assigned.

Qualifications

- Minimum education of a high school diploma.
- Minimum of 2-4 years of kitchen and cooking experience.
- Obtain nationally recognized food sanitation certification, such as Servsafe or TIPS.
- Reliable with strong work ethic, customer service skills, attention to detail, problem solving and verbal and written communication.
- Ability to push, pull, carry and lift 50 pounds on a regular basis throughout the shift. Moving furniture, frequent walking, standing, bending and stair climbing are also regular requirements of the job.
- Ability to perform assigned duties with attention to detail, speed, accuracy, follow-through, courtesy, cooperativeness and work with a minimum of supervision.
- Ability to work harmoniously and effectively with subordinates, peers, supervisors, executives, and the public.