



JOB DESCRIPTION

Bishop Paiute Tribe

Position: Deli Cook
Department: Yuhubi Nobi Gas Station and Market
Supervised by: Deli Manager
Pay Range: T-4 \$14.42- \$20.19/hr \$29,993.60-\$41,995.20 (annually) DOQ
FLSA Non-Exempt, Permanent Part-Time/Full Time

General Duties: 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 hot menu item plates. To perform all other duties as assigned by the Deli Manager and/or the Gas Station Manager. The Deli Cook reports to the Deli Manager.

Responsibilities:

- 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.
- Maintain defined standards of sanitation and safety for personnel, food preparation, kitchen equipment and physical plant. Food preparation, in accordance with standardized recipes and food services methods.
- Check in all new deliveries as required for inventory and cost purpose. Restock food items used in daily cooking routines. Report to manager when items are low or out. Oversees the quality of incoming goods, equipment issues and safety concerns.
- Organizes and maintains food storage areas daily, including rotation and utilization of all food products.
- Maintain serving customers quickly and accurately, but without losing quality. Plate presentation must be of excellent quality, (garnish, not sloppy, etc.)
- An excellent appearance is dictated and demanded at all times. Must always be in proper uniform and always be friendly and courteous. Long hair must be worn back.
- Opens or closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Maintains a clean and sanitary workstation area including tables, shelves, grills, broilers, fryers, convection oven, flat top range and refrigeration equipment.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.

Supervisory Responsibilities:

- None

Education and Experience:

- Must be 18 years old or older.
- Must have at least one (1) years' experience of culinary and food-preparation.
- Must have High School Diploma or GED certificate.
- Must be willing and able to work any shift including splits, evening, weekends, graveyard and holidays according to established procedures.
- Must pass pre-employment drug testing and be subject to random testing throughout employment.
- Must have the ability to work with people from diverse cultures, ethnic backgrounds, possess a basic knowledge of Native American communities and always maintains cultural sensitivity.

Other Requirements

- Food Handler's Card is mandatory within first 30 days of employment.

Physical Requirements

- Ability to work long hours.
- Ability to stand for long periods of times without sitting or leaning.
- Ability to handle multi-tasking heavy work-exerting up to 50 pounds of force occasionally, and up to 30 pounds of force frequently or constantly to lift, carry, push, pull, or otherwise move objects.
- Ability to work around variable temperatures.

Indian Preference:

Native American Indian preference shall apply pursuant to the Bishop Tribal Employment Rights Ordinance No. 1992-01 and the Indian Self-Determination and Education Assistance Act (24USC450 ET SEQ), 25FR271.44 and other relevant law.