ROST, INC
JOB DESCRIPTIONEffective Date:
June 9, 2023Job Title:
CookCook

Company Overview

Rost, Inc, is Mid-Missouri's leader in outdoor businesses, with divisions in landscaping design/construction, irrigation & home maintenance, garden center & nursery, wholesale, and outdoor sports.

General Responsibilities

Utilize 44 Tavern standards and procedures in preparing top quality foods for MGG Venues and maintaining the equipment, Inventories and areas used in their preparations.

- Responsibilities
 - Proficiently utilize knife, butchery as well as other culinary skills food preparation techniques.
 - When appropriate act as a mentor to less experienced Kitchen employees ensuring tasks are being completed properly and efficiently.
 - Utilize appropriate procedures to minimize the waste of consumables, supplies and time.
 - Competently complete Job lists involving maintenance, cleanliness and food production.
 - Following established standards and policies of MGG Venues.
 - Keep the areas and equipment related to; dishwashing, food preparations, food storage, supply areas, clean and safe.
 - Properly place clean & sanitized items in their designated places.
 - Utilize procedures when performing tasks to minimize waste of time, products and supplies.
 - Manage and dispose of refuse created by MGG Venues.
 - When applicable assist in ensuring foods are prepared following 44 Tavern & Health department standards.
 - Receive and stock food and supply deliveries.
 - Utilize wiping, scrubbing, sweeping and moping techniques to properly clean & sanitize surfaces.
 - Display self as being reflective of job qualifications.
- Qualifications:
 - Secure a proper food handlers permit.
 - Possess and display a positive attitude.
 - Practice proper hygiene and be able to comply with uniform requirements.
 - Have reliable transportation.
 - Ability to work collaboratively with other departments and team members.
 - Meet agreed upon availability requirements.