

I. Position

Breakfast Cook (2.15)

II. Related Titles

Opening Cook

III. Essential Functions

Set up cooking line and prepare breakfast foods.

IV. Additional Responsibilities

1. Gathers all supplies needed to prepare breakfast
2. Prepares all food from breakfast menu using standard recipes in accordance with club standards
3. Keeps station and cooking equipment clean
4. Checks supplies needed for lunch
5. Sets up, maintains and breaks down breakfast cook station
6. Identifies product needs and requisitions items needed to prepare menu items
7. Notifies Sous Chef in advance of expected shortages
8. Maintains security and safety in work area
9. Maintains neat professional appearance and observes personal cleanliness rules at all times
10. Adheres to local and state health and safety standards
11. Maintains the highest sanitary standards
12. Ensures that work area and equipment are clean and sanitary
13. Covers, dates and neatly stores re-usable leftover products
14. Assists with other duties as instructed by the Sous Chef and the Executive Chef

V. Reports to

Sous Chef

VI. Supervises

No supervisory duties are included in this position