

I. Position

Broiler Cook (2.18)

II. Related Titles

Broiler Person

III. Essential Functions

Broil all meats according to club recipes and standards.

IV. Additional Responsibilities

1. Sets up the broiler
2. Broils and grills all meats on the menu when ordered
3. Prepares sauces and accompanying garnishes for all broiled and grilled menu items
4. Requisitions supplies needed to broil meats
5. Covers, dates and neatly stores all meats, poultry and seafood
6. Cleans and sanitizes the boiler station
7. Sets up, maintains and breaks down butcher station
8. Notifies Sous Chef in advance of all expected shortages
9. Ensures that work station and equipment are clean and sanitary
10. Adheres to state and local health and safety regulations
11. Maintains the highest sanitary standards
12. Maintains neat professional appearance and observes personal cleanliness rules at all times
13. Maintains safety and security in work station
14. Assists with other duties as instructed by the Sous Chef

V. Reports to

Sous Chef

VI. Supervises

No supervisory duties are included in this position