

I. Position

Saute Cook (2.20)

II. Related Titles

Cook; Night Cook

III. Essential Functions

Pre-prepare items required for work station according to par sheets or instructions from Sous Chef. Prepare products assigned to his/her work station during service.

IV. Additional Responsibilities

1. Prepares meats, seafoods, vegetables and other items required for line and special function purposes
2. Carefully follows standard recipes when pre-preparing and preparing all items
3. Uses food preparation equipment according to manufacturers' instructions
4. Cleans work station and equipment
5. Returns unused food products to proper storage areas
6. Assists with preparation of other food products on serving line as needed
7. Consistently uses safe and sanitary food handling procedures
8. Returns soiled food preparation utensils and other smallware items to the proper areas

V. Reports to

Sous Chef

VI. Supervises

No supervisory duties are included in this position