

Cook

Line manager: **Manager, Food Services – Retail**
On a daily basis reports to: **Senior Supervisor – Great Escape Café**

- Comply with Health New Zealand code of conduct, policies and procedures, food control plan, hygiene and safety standards.
- Comply with all lawful and reasonable instructions given by your manager or supervisor
- Work across multiple work areas – hot prep, cold prep, bakery, server, as directed
- Set up and stock stations with all necessary supplies, keep station clean, tidy, and well-stocked to ensure food safety and high-quality dishes
- Prepare food for service (e.g. chopping vegetables, butchering meat, preparing sauces)
- Follow standardised recipes to cook product to expected standard
- Present, garnish and arrange dishes for service, ensure that food comes out simultaneously, in high quality and in a timely fashion
- Stock inventory appropriately ensuring waste minimisation
- Maintain a positive and professional approach with co-workers and customers, work in your area in cooperation with the rest of the kitchen/café staff
- Resourcefully solve any issues that arise, while communicating this with manager
- Maintain a positive and professional approach with co-workers and customers

The intent of this descriptions is to provide a representative summary of the major duties and responsibilities performed. You may be requested by your manager or supervisor to perform other tasks other than those specified.