



Worldwide Entertainment and
Convention Venue Management



LYNNWOOD
CONVENTION CENTER

JOB TITLE: COOK
LOCATION: LYNNWOOD CONVENTION CENTER (LYNNWOOD, WA)
DEPARTMENT: FOOD & BEVERAGE
REPORTS TO: EXECUTIVE CHEF
FLSA STATUS: HOURLY/NON-EXEMPT

SUMMARY:

THE LYNNWOOD CONVENTION CENTER STRIVES TO PROVIDE EXCELLENT GUEST SERVICE THROUGH OUR CORE VALUES, ATTITUDE, COMMUNICATION, KNOWLEDGE AND ANTICIPATION. AS A MEMBER OF THE LYNNWOOD CONVENTION CENTER TEAM, WE ARE LOOKING FOR TALENTED FOLKS WHO MODEL THESE VALUES IN THEIR WORK BEHAVIOR, DECISION MAKING, PERSONAL CONTRIBUTIONS AND GUEST INTERACTIONS. WE INVITE YOU TO JOIN OUR TEAM AND SHOW YOUR AFFINITY FOR GUEST SERVICE, AND WORK ALONGSIDE OTHERS WHO HAVE THE SAME SHARED VALUES AND COMMITMENT TO EXCELLENCE.

THIS POSITION REPORTS TO THE EXECUTIVE CHEF. POSITION IS RESPONSIBLE FOR THE EXPEDITION AND PROPER PREPARATION OF ALL FOOD PRODUCTS NECESSARY FOR ACHIEVING A SUCCESSFUL EVENT.

FLEXIBLE HOURS WIDE VARIETY OF CUISINE 401K PARTICIPATION AVAILABLE PAID SICK LEAVE

ESSENTIAL DUTIES AND RESPONSIBILITIES: (INCLUDING, BUT NOT LIMITED TO THE FOLLOWING)

- MUST BE ABLE TO FOLLOW RECIPES AND ASSIGNMENTS AS DELEGATED BY THE EXECUTIVE CHEF AND OR SOUS CHEF
- MUST POSSESS STRONG KNIFE SKILLS
- MUST POSSESS STRONG TIME MANAGEMENT SKILLS
- MUST BE ABLE TO WORK IN A CLEAN, ORGANIZED AND EFFICIENT MANNER
- MUST PROPERLY ROTATE FOOD PRODUCTS TO INCLUDE DATING, LABELING AND STORAGE AND BE ABLE TO ASSESS FRESHNESS AND QUALITY OF FOOD
- MUST SEASON AND GARNISH ALL FOODS AS PER EVENT REQUIREMENTS
- MUST MAINTAIN A SAFE AND SANITARY WORK STATION AND KITCHEN ENVIRONMENT
- ATTEND AND PARTICIPATE IN FOOD PRODUCTION MEETINGS AS INSTRUCTED
- FOLLOW ALL RULES AND REGULATIONS OF THE LYNNWOOD CONVENTION CENTER
- PERFORM OTHER RELATED DUTIES AS ASSIGNED.

QUALIFICATIONS:

- CERTIFICATION OF COURSE COMPLETION FROM AN ACCREDITED CULINARY SCHOOL, COLLEGE OR TECHNICAL SCHOOL; TWO OR MORE YEARS OF HANDS ON EXPERIENCE IS PREFERRED
- MUST HAVE THE ABILITY TO WORK UNDER GENERAL DIRECTION AND A DESIRE TO LEARN
- STRONG COMMUNICATION SKILLS
- MUST HAVE A PLEASANT PERSONALITY AND NEAT APPEARANCE
- MUST HAVE CURRENT FOOD HANDLER'S PERMIT

CERTIFICATES, LICENSES, REGISTRATIONS:

- FOOD HANDLER'S PERMIT REQUIRED.

TO APPLY: PLEASE COPY LINK INTO A WEB

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NOTE:

THE ESSENTIAL RESPONSIBILITIES OF THIS POSITION ARE DESCRIBED UNDER THE HEADINGS ABOVE. THEY MAY BE SUBJECT TO CHANGE AT ANY TIME DUE TO REASONABLE ACCOMMODATION OR OTHER REASONS. ALSO, THIS DOCUMENT IN NO WAY STATES OR IMPLIES THAT THESE ARE THE ONLY DUTIES TO BE PERFORMED BY THE EMPLOYEE OCCUPYING THIS POSITION.

SMG IS AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER, AND ENCOURAGES WOMEN, MINORITIES, INDIVIDUALS WITH DISABILITIES, AND PROTECTED VETERANS TO APPLY. VEVRRRA FEDERAL CONTRACTOR.