

Department: Food & Beverage

Our Food & Beverage Department is one of the largest groups at Blue Mountain. Team members cater to all our guest's food & beverage needs at 18 locations. From mouth-watering meals to tasty treats, the F&B department works around the clock to ensure that our guests receive a first-class service and memorable experiences at all of our bars, restaurants, cafes, lounges, and quick-bite locations across the mountain!

Job Title: Kitchen Prep Cook

Reports To: Banquet Chef/Executive Chef

Summary of Position:

The Kitchen Prep Cook will take their orders from the Executive and Banquet Chefs and will be left to prepare all the ingredients needed to be cooked, presented or stored. This includes both raw and cooked products such as meats, seafood poultry, produce, bakery and dairy, sauces and stocks. Participates in cleanup of workspace & displays, and housekeeping of all prep areas. Fast-paced environment, serving thousands of guests per day. Prep Aides will use a variety of equipment and utensils according to daily prep list.

Responsibilities

Include but are not limited to:

- Store food in designated containers and storage areas to prevent spoilage.
- Butcher and clean fowl, fish, poultry, and shellfish to prepare for cooking or serving.
- Prepare a variety of foods, such as meals, vegetables, desserts, according to customer's orders or supervisors' instructions, following approved procedures.
- Take and record temperature of food and food storage areas such as refrigerators or freezers.
- Keep records of the quantities of food used.
- Wash, peel, and cut various foods, such as fruits and vegetables to prepare for cooking or serving.
- Place food trays over food warmers for immediate service, or store them in refrigerated storage cabinets.
- Portion and wrap the food, or place it directly on plates for service to guests.
- Weight or measure ingredients.
- Receive and store food supplies, equipment, and utensils in refrigerators, cupboards, cabinets, and other storage areas.
- Clean and sanitize work areas, equipment, utensils, dishes, or silverware.
- Remove trash and clean kitchen garbage containers.
- Distribute food to food outlets.
- Cut, slice or grind meat, poultry and seafood to prepare for cooking.
- Use manual or electric appliances to clean, peel, slice, and trim foods.
- Stock storage areas and refrigerators.
- Inform supervisors when equipment is not working properly and when supplies are getting low
- Be ready and willing to assist line cooks if the situation arises.
- Maintain cleanliness of the entire property.
- Complete all checklists.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.

Requirements

Include but are not limited to:

- At least 18 years of age
- Must be able to work indoor/outdoor in all weather conditions
- Able to work independently
- Ability to work under pressure and prioritize tasks
- Ability to communicate effectively in a positive/upbeat fashion
- Excellent organizational skills
- Team Player
- Maintain a professional, neat and well-groomed appearance adhering to Blue Mountain Resort appearance standards
- Must be able to stand for entire shift and work for extended periods of time
- Timely and reliable attendance is absolutely essential even in inclement weather

- Must be available to work a flexible workweek including all weekends and holidays and the stamina to work 40-50 hours per week
- Be physically able to reach, bend, stoop and lift bags, cases and stacks weighing up to 60 pounds multiple times.

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