



CURRENT KITCHEN POSITIONS

Posted 3/1/18

AM Sous Chef:

Assist and supervise the opening of the kitchen each morning. Assist and communicate with Executive Chef and delegate to cooks in order to complete necessary daily tasks including prep for a la carte service as well as banquets and events. Supervise staff to make sure they are following standards and rules and creating food and dishes up to the Chef's expectations. Sous Chef reports directly to the Executive Chef and is responsible for managing all other kitchen staff members and operations.

Pantry/Garde Manager Cook:

Some of the responsibilities include prepping and stocking the garden manager station for service with appropriate par levels according to our expected volume. Create and plate salads, cold appetizers, and desserts in a timely and efficient manner according to standards and protocol. Must have the ability to multi-task, work well under pressure and work well with others.

PM Shift Hot Line Cook:

Some of the responsibilities include prepping and stocking your station for service with appropriate par levels according to our expected volume. Create and plate hot appetizers and entrees in a timely and efficient manner according to standards and protocol. Must have the ability to multi-task, work well under pressure and work well with others.

Pastry/Prep Cook:

Create pastries and desserts according to the Executive Chef's directions. Must have strong understanding of units of measurement and conversions to accurately follow and scale recipes. Must have a passion for baking and working with breads and pastries. Prep other food items such as sauces, dressings, salsas, cutting and washing lettuces, etc. Must work well with others, have a positive attitude, and be a strong multi-tasker.



CURRENT KITCHEN POSITIONS CONT'D

Posted 3/1/18

Sushi Chef:

Some of the responsibilities include prepping and stocking the station for service with the appropriate par levels according to expected volume. Create and plate sushi rolls and cold appetizers in a timely and efficient manner according to standards and protocol. Work with the Executive Chef and sous chef to create new sushi rolls and special menu items. Must have the ability to multi-task and work well under pressure and with others. Must have a strong passion for and experience with rolling sushi.

AM Breakfast/Lunch Cook:

Open the kitchen each morning, set up cook line and dish area with sanitation equipment and cooking equipment. Create a fresh, flavorful and creative soup from scratch with a suitable garnish and make proper amount for expected volume. Prep and stock the line for the day's service as well as make breakfast and lunch menu items in a timely and efficient manner up to standards and protocol. Must work well with others, have a positive attitude and be very reliable to open kitchen on time each morning.

Dish Machine Operator:

Responsibilities include washing dishes, silverware, pots/pans, etc., in a timely manner and up to standards. Taking out trash, replenishing plates and pans to the cook line during service, keeping dish area clean and organized throughout the shift. Assisting cooks with prep tasks, assisting with general cleanliness and organization of kitchen including sweeping, moping, breaking down boxes, and other tasks.

Please complete the application located on the previous page and submit along with your resume to info@blackrockidaho.com. Please be sure to specify which job you are applying for in the subject line of your email.