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# Example of Master Cook Job Description

Our company is growing rapidly and is looking for a master cook. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for master cook

* Prepares special request meals as necessary in a timely fashion
* Follows recipes, portion controls, and presentation specifications as set forth by bakery-pastry shop management
* Maintains quality standards set forth by management and reports any inconsistencies as necessary
* Inspects all refrigeration and dry storage for proper temperature, handling and rotation of products
* Wraps, labels and dates all food product in accordance with SNHD standards
* Works cleanly and maintains a clean and sanitary work environment in accordance with SNHD guidelines
* Occasionally works action stations, interacting with and preparing food in front of guests
* Maintains a true understanding of the food regulations with the ability to recite upon request
* Stocks designated station for the next shift
* Operates kitchen equipment in a safe and sanitary manner with complete understanding of how the equipment works

## Qualifications for master cook

* Mohegan Sun corporate and department policies and procedures
* At least 1 year of dim sum preparation and cooking experience in a high volume restaurant
* At least 3 years of Chinese wok experience in a high-volume Asian restaurant
* Understanding of department policies and procedures
* Strong working knowledge of food preparation and handling
* Skillfully and knowledgeably work of each kitchen stations