



Example of Breakfast Cook Job Description

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Our company is growing rapidly and is looking to fill the role of breakfast cook. To join our growing team, please review the list of responsibilities and qualifications.

Responsibilities for breakfast cook

- Sanitize and maintain kitchen, equipment, utensils, and service and eating areas
- Maintain personal hygiene in compliance with applicable rules, regulations, and laws
- Prepares and produces a wide variety of bakery products in a remote camp setting
- Monitors, replenishes all kitchen production items using proper rotation procedures
- Prepares, places, presents, and restocks such items as bulk/fresh vegetables, salads, relish trays, meats, sauces, cheeses or salad dressings, and bakery items
- Responsible for supervision of an assigned staff, either directly or through lead personnel
- Open all coolers, turn on all ovens, fryers, steam tables
- Make eggs and any breakfast specials, then make any pastries on the menu for the day
- Prep for next day and be available for any special requests
- Prep grill position for lunch

Qualifications for breakfast cook

- Ability to stand and/or walk continuously performs essential functions for an extended period of time
- Minimum 1 year restaurant culinary experience required

not interrupting at inappropriate times

- Use arithmetic or shop geometry to figure amounts of material needed, dimensions to be followed and cost of materials
- High School Diploma or equivalent or culinary training
- Minimum three (3) months cooking experience at a restaurant or hotel