



Example of First Cook Job Description

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Our innovative and growing company is searching for experienced candidates for the position of first cook. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don't fill all of the qualifications, you may still be considered depending on your level of experience.

Responsibilities for first cook

- Complete all prep work as related to their shift
- Completes food temperature checks each meal
- Display excellent customer service and maintain well groomed neat appearance
- Prepare, cook and service all food items according to the recipes and standards for the Samurai Restaurant all other areas in the Hotel that require Sushi items
- Making sushi, forming nigiri, rolling maki, cooking tempura, soups, salads, making all sauces and batters, weighing and cutting fish, prepping vegetables
- Adhere to Ecosure, clean and sanitize all equipment, counter tops, and shelves, reporting any areas and equipment in need of a work order
- In the absence of the Sushi Chef you will be required to work the front Sushi counter interacting with guest and making a wide variety of Sushi to order
- Commitment to the ongoing success of our culinary team actively share ideas, opinions and suggestions in daily shift briefing
- Adhere to standardized recipes and specifications in order to maintain consistency
- Keep overproduction and food waste to a minimum, while ensuring proper rotation, labeling, and food storage

Qualifications for first cook

- Must possess a current Advanced National Food Safe Certification acquired within the past 5 years before starting the position
- Experience in Italian cuisine, Asian or Middle Eastern is an advantage
- Some culinary coursework preferred
- Minimum of five years cooking experience in restaurant or corporate dining environment
- Must be able to follow recipes and directions according to the Sous Chef