

NISQUALLY RED WIND CASINO JOB DESCRIPTION

JOB TITLE: Culinary Apprentice
REPORTS TO: Restaurant Manager
CASINO DEPARTMENT: F&B

RANGE: H-2 to H-7
STATUS: Non-Exempt

POSITION OBJECTIVE: Provide career positions to Nisqually Tribal Members in support of the Nisqually Indian Tribe. Provide guidance, growth opportunities, and skills to enable the advancement of the Nisqually Tribal Members in developing careers and lifelong work skills.

Our Mission: To enhance the continued economic viability and quality of life for the Nisqually Indian Tribe, our Team Members, and the neighboring communities

Our Vision: Creating incredible experiences.

Our Core Values: Integrity, Communication, Accountability, Respect, Teamwork

JOB SUMMARY: This position provides an opportunity for Nisqually Tribal Members to gain the skills necessary for the position of Lead Line Cook. Apprenticeship in the supervision of the Culinary Department. A hands-on learning experience as a Dish Washer, TDR Attendant, Prep Cook, Line Cook I, Line Cook II, and Lead Line Cook.

QUALIFICATIONS:

Required Skills and Knowledge:

- Nisqually Tribal Member.
- Ability to obtain Food Handlers Permit.
- Willingness to study toward and earn a GED or high school diploma.
- Ability to learn all aspects of the Culinary Department.
- Ability to follow detailed procedures, accept guidance, and correct actions.
- Ability to learn and use basic computer skills.
- Ability to work within time constraints and stay on task.
- Ability to learn communication skills, both verbal and written.
- Ability to work independently and use sound judgment.
- Positive customer service and teamwork skills.
- Ability to work all shifts, including weekends and holidays.
- Ability to obtain a Class II Gaming License.

PHYSICAL REQUIREMENTS:

- Ability to bend, reach, push, pull, squat, and lift to 50 pounds regularly and continuously.
- Ability to stand and/or walk around continuously during the assigned shift.
- Ability to be able to reach with hands and arms.
- Manual and finger dexterity for operating a personal computer and routine paperwork.
- Ability to tolerate a noisy, smoke-filled environment.

ESSENTIAL FUNCTIONS OF THE JOB:

- Knowledge of departmental Guest Service Standards.
- Knowledge of casino promotions.
- Assist the back-of-house staff by performing the essential functions of the dishwasher, prep cook, Buffet Runner, Line Cook I, Line Cook II, and Lead Line Cook positions.
- Learn the operation of the Food Department, including the back-of-the-house food preparation according to established standards.
- Comply with all portion sizes, quality standards, department rules, policies, and procedures, and maintain sanitary standards.
- Give superior guest service, both internal and external, at all times.
- Perform other duties as assigned.

Approved by:

Date