

COOK

Urick Concessions, LLC

Reports to: Stand Leaders, Managers on Duty (MOD), General Manager (GM)

Purpose of Job: To help maintain a positive, efficient and enjoyable work environment. To assist the management team in executing all aspects of food service such as cooking, frying, wrapping, prep work, baking, cleaning and collaborating with the front line.

Cook Responsibilities:

- Measure and assemble ingredients for menu items
- Collaborate with the stand supervisor to determine cook numbers
- Properly store food items at appropriate temperatures
- Rotate stock items as per established procedures
- Ensure food prep area and kitchen are cleaned and sanitized throughout shift and at end of shift
- Keep all refrigeration and freezers clean and organized with empty boxes broken down and thrown out
- Follow all food safety rules and procedures as outlined by the health department
- Ensure food is cooked to the proper internal temperature
- Maintain excellent food quality
- Log all food, freezer and refrigerator temperatures, and waste frequently
- Assist the front line whenever possible such as filling soda and fry baskets, putting sandwiches and other food in warmers, pulling trash, cleaning the dining room

Job Qualifications:

- Able to stand 8+hrs
- Able to lift 22#
- Able to take direction
- Able to thrive in a fast-paced environment
- Able to work as a team and independently
- ServSafe Certified preferred
- Strong knowledge of food handling procedures preferred
- Past experience in food service preferred

About Urick Concessions:

Urick Concessions has become recognized as a leader in the concessions industry. Our passion to serve only the freshest food from the cleanest establishments sets us apart from our competition. We are proud of our attention to detail, extraordinary customer service and impeccable standards. As a family owned business we are motivated by our personal pride to deliver our absolute best every day.