



POSITION: Cook
REPORTS TO: Stand Supervisor / F&B Management team
DEPARTMENT: Food & Beverage
FLSA STATUS: Hourly Non-Exempt

SUMMARY

This position works in the assigned concession stand, restaurant kitchen, or the main kitchen preparing food items for the facility.

ESSENTIAL DUTIES AND RESPONSIBILITIES

Include the following. Other duties and responsibilities may be assigned.

- Fulfilling the service per each Food Order or BEO
- Preparing and cooking food as needed using grills, fryer, knives, etc.
- Preps all necessary food items for the daily service as directed.
- Production of high quality food with excellent taste and follows presentation standards
- Breaks down stations and stores all food properly.
- Must be able to keep up in a fast pace environment.
- Preparing recipes as directed.
- Must take direction well.
- Maintain clean safe working environment.

SUPERVISORY RESPONSIBILITIES

This position does not have any supervisory responsibilities

QUALIFICATIONS

To perform this job successfully, an individual must be able to perform essential duty satisfactorily. The requirements listed below are representative of the knowledge, skills and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions of the job.

EDUCATION AND/OR EXPERIENCE

- High school diploma or GED equivalent required
- At least (1) year experience in a concession or fast food kitchen required
- enrollment in culinary school may be substituted for prior work experience

KNOWLEDGE, SKILLS & ABILITIES

- Ability to maintain standards of cleanliness.
- Ability to keep work area free of accidents by following outlined kitchen procedure and abiding by local health code.
- Ability to work with other staff members in the facility.
- Ability to undertake and complete multiple tasks.

- Ability to be prepare grilled or fried food and maintain a quality product.
- Attention to detail.

PHYSICAL REQUIREMENTS

- Constant standing, frequent walking
- Frequent stooping and bending
- Frequent lifting/pushing/pulling objects up to 10-20 lbs; occasionally lifting/pushing/pulling objects up to 20-40 lbs; rarely lifting/pushing/pulling objects up to 80-90 lbs (with assistance)
- Must be able to lift 30 lbs.' to the waist.
- Manual dexterity required to work with items such as food, utensils, etc.

WORKING CONDITIONS

- Moderate to extreme exposure to noise during events
- May be exposed to vibrations caused by extreme noise during events
- May be exposed to strobe lights / lasers during events
- May be exposed to extreme heat or cold environments
- Exposure to commercial culinary equipment including knives, slicers, etc.

HOURS OF WORK AND TRAVEL REQUIREMENTS

- Travel negligible
- Shifts vary – Required to work any shift needed (as scheduled)
- Ability to work irregular hours, including nights, weekends, and holidays.
- Overtime required on a regular basis during busy times of year

NOTE: The essential responsibilities of this position are described under the headings above. They may be subject to change at any time due to reasonable accommodation or other reasons. Also, this document in no way states or implies that these are the only duties to be performed by the employee occupying this position.

TO APPLY:

Submit Resumes and Cover Letters to:

Human Resources Coordinator
Chesapeake Energy Arena-Cox Convention Center
One Myriad Gardens
Oklahoma City, Ok. 73102
hrrsmg@chesapeakearena.com

Fax No. (405) 605-8037

Phone (405) 602-8516

Applicants who need a reasonable accommodation to complete the application process may contact (405) 602-8500.

SMG is an Equal Opportunity/Affirmative Action employer, and encourages Women, Minorities, Individuals with Disabilities, and protected Veterans to apply. VEVRAA Federal Contractor.