GATEWAY CLIPPER FLEET

**Cook/Pantry**

Direct Report: Head Chef

Director of Department

**Job Description**

The cook/pantry is responsible for the preparation and cooking of food to be served, complying with all the applicable sanitation, health and personal hygiene standards and following established food production programs and procedures. The cook/pantry is responsible for appropriate use of facility supplies and equipment to minimize loss, waste and theft.

**Responsibilities**

* Report to work in proper, clean uniform at posted scheduled times
* Prepare food using production sheets, established procedures and standardized recipes
* Ensure availability of supplies and food in adequate time for preparation
* Makes sure that all food is prepared is of a consistent high quality
* Plans food production to coordinate with boat sailing times so that the quality and appearance of the food is maintained
* Stores food properly and safely, marking time and date.
* Keeps work area neat and clean at all times, cleans and maintains equipment used in food preparation
* Assists in other duties as assigned by management

**Qualifications and Requirements**

* 2+ years cooking experience or training
* Present a positive, professional image
* Must be self-motivated and customer service oriented
* Strong interpersonal as well as written and oral communications skills
* Reliable and predictable attendance
* Ability to lift up to 50 pounds and requires manual dexterity
* Competent in stress management/composure