

Standardized Job Description

Job Profile #: 10535 | 10960 | 14064 | 14622 Grade: Union | 5

15041 | 15047 | 15055

Job Profile Title: Cook (Union) FLSA Status: Non-Exempt

Position Title: Cook Uniform Requirement (Yes/No): Yes

Become one of the stars behind The SHOW and become part of the world's most powerful entertainment brands. Our Company has one exciting mission: *To entertain the human race*.

PRIMARY PURPOSE:

As a Cook, you will be responsible for skillfully applying culinary techniques. You will also set the stage for guest experience with your welcoming smile and service. By understanding their unique stories and needs, you will own their experience to create **WOW** memories they will carry with them far and beyond their stay with us.

PRINCIPAL DUTIES AND RESPONSIBILITIES:

- Maintain solid knowledge of food products and skillfully apply culinary techniques
- Identify and safely use kitchen equipment
- Restock kitchen supplies and food items required for service
- Properly label and date products to ensure safekeeping and sanitation
- Maintain solid menu knowledge and attention to detail with plate presentation
- Assist Master Cook, Pantry and Kitchen workers in execution of service
- Maintain solid knowledge, understanding and preparation of base sauces, stocks and soups
- Work as a team, assist all guests and employees needs and inquiries
- Communicate with management, chef and service staff in order to fulfill and address any issue or needs requested by guests and employees
- Perform other job-related duties as requested

SUPERVISION:

None

MINIMUM REQUIREMENTS:

- High school diploma or equivalent
- One (1) year of experience as a Cook in a fast paced, high-volume restaurant
- Work varied shifts, to include weekends and holidays

PREFERRED:

- Two (2) years of experience in a similar resort setting
- Formal Culinary training

CERTIFICATIONS, LICENSES, REGISTRATIONS:

- Health Card
- Food Handler's Card



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KNOWLEDGE, SKILLS, AND ABILITIES:

- Knowledgeable of weights, measures and various cooking techniques
- Knowledge of knives and knife skills, standard kitchen equipment and supplies, including, but not limited to toasters, refrigerators, coolers, slicers, beverage machines, Cryovac machine and smallwares
- Knowledge of health, safety and sanitation regulations
- Excellent customer service skills and interpersonal skills to effectively communicate with all business contacts

WORKING CONDITIONS

- This role includes frequent standing and bending
- · Constant walking, reaching, balancing and grasping items in a food preparation area
- It also includes lifting carrying and pushing up to 50 lbs.

*This is not intended to include every duty or responsibility of the job nor is it intended to be an all-inclusive list of the skills and abilities required to do this job.

This position may require strenuous physical activities and exposure to pipe, cigar and/or cigarette smoking. An ability to work a flexible schedule, including extended hours, weekends and holidays may also be required.

If you are an individual with a disability and need a reasonable accommodation for any part of the application process, or to perform the essential functions of a position, please click the following link: http://www.mgmresortscareers.com/careers/contact-us,aspx

We are an Equal Opportunity Employer. We are also committed to protecting the privacy of visitors to our employment application site, including the protection of any personal information provided to us. For more information about MGM Resorts International, including our privacy policy and commitment to diversity and inclusion, please visit http://www.mgmresortscareers.com/.

Physical/Sensory Requirements & Work Environment Form

This is a required checklist for attachment to Position Descriptions. It clarifies the smallest components of the mental and physical requirements of the job. Check all areas that are essential in performing the job, according to the essential functions section in the position description guidelines. Signatures are to be obtained at the time of interview for the position.