



Human Resources Department

Job Opportunities

Title: Smokey B's Cook II
Department: CATC Food & Beverage
Opening Date: May 28, 2009
Closing Date: Until Filled
Gaming License Required: No
Positions Available: 1 Full-Time
Pay Rate: DOQ
Shift: Varies

Job Summary: Prepares food from restaurant orders following recipes and plating guides. Checks and prepares food stations to par; Restocks food station line with dishes/serving supplies; Maintains a clean and sanitized work area; Follows recipes to portion standards; Maintains food quality by inspecting freshness, expiration dates, temperatures, and rotating food items according to First In-First Out; Requests the Pantry Cooks or Cooks needed items; Prepares all food and supplies in a timely manner as directed by the Executive Chef or Supervisors; Reports any food not of usable quality to the Executive Chef or Supervisors before discarding; Performs line duties at maximum speed and efficiency when needed; Cleans and sanitizes station properly for next shift; Assists kitchen staff as needed; Adheres to all regulatory, departmental, and casino policies and procedures.

Job Qualifications: High School Diploma or General Educational Developmental (GED) Certificate and one to two years job-related experience in a similar type setting as a line cook in all phases of the line (sauté, broiling and frying to include expediting) and/or training; or equivalent combination of education and experience may be substituted. Must supply own work tools.

Mescalero Apache Tribal Preference. Bi-cultural experience preferred.

Applications/Resumes must be submitted to the Human Resources Center located on the 5th Floor, East end of the Inn. Applications/Resumes may be submitted via Fax at 575-464-7310. For more information contact the center at 575-464-7329.

"Best All Season Resort Destination in the Southwest".