

POSITION:Part-Time Prep CookDEPARTMENT:SAVOR Food and BeverageREPORTS TO:Executive ChefFLSA STATUS:Hourly/Non-Exempt

SMG, the leader in privately managed public assembly facilities, has an immediate opening for a Part Time Prep Cook at the BMO Harris Bank Center in Rockford, IL. Under the direction of the Executive Chef and Director of Food and Beverage the primary responsibilities include the following functions in accordance with SMG policies.

Essential Duties and Responsibilities

Include the following. Other duties may be assigned.

- Maintains organized sanitary work station at all times.
- Properly labels and dates food items for storage.
- Assists in any and all food preparation.
- Prepare simple dishes such as salads, fruit trays etc.
- Measure ingredients and seasonings to be used when cooking.
- Minimizes waste by controlling usage and following preset portioning.
- Follows approved recipes and production standards.
- Helps to maintain all Kitchen equipment and its cleanliness.
- Maintains a clean, safe working environment.
- Maintains proper grooming and dress code standards.
- Contributes attention to detail.

Qualifications

- Must be 18 years of age or older
- Must be able to pass a criminal background check
- Must be available nights, weekends and holidays
- Required to work all hockey games from October through April

Education And /Or Experience

- Received High school diploma or GED
- Must have current ServeSafe certification
- Must have ability to take directions and effectively perform the work
- At least (1) year experience in a food service preparing meals

Skills and Abilities

- Must have at least (1) year experience in a food service preparing meals.
- Training at a culinary school is preferred.
- Must be able to produce high quality food in a fast paced environment.
- Positive, customer service oriented attitude at all times.

- Must have an unexpired ServSafe/Food Handler Certification.
- Must have a work ethic that encourages strong urgency and quality in a team environment.
- Must have the ability to undertake and complete multiple tasks.
- Requires ability to work flexible hours, including nights, weekends and holidays in addition to normal business hours.
- Must have knowledge of health and safety rules in a kitchen.

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to move around the facilities, to stand for long periods of time, to kneel, to see and to hear satisfactorily. Requires moderate physical efforts. Standing, carrying, bending, stretching, stooping, pulling and pushing, lifting of weights up to 50 pounds.

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

External -

https://recruiting.adp.com/srccar/public/RTI.home?c=1152751&d=ExternalCareerSite&r=5000518921006#/

Internal - https://recruiting.adp.com/srccar/nghome.guid?c=1152751&d=InternalCareerSite&r=5000518921006#/

Recruiter – Lakin Eckhardt BMO Harris Bank Center 300 Elm Street Rockford, IL 61101

Applicants that need reasonable accommodations to complete the application process may contact 815-489-8237.

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