



Concessions Cooks

Prepares food in accordance with applicable corporate standards, guidelines and regulations with established policies and procedures. Ensures quality food service is provided at all times. part time job for events and Game days

Essential Duties and Responsibilities:

Prepare, pre-cook and/or cook food products as directed.

Prepare "mise en place" (setting in place of foods, garnishes, sauces, dishes, cutlery, etc.) and other products as required for high volume production.

Clean kitchen equipment after use according to health and safety policies and procedures assigned for the management.

Label, date, store and rotate food and beverage products in appropriate storage areas following the H&S-QA instruction.

Communicate effectively with all appropriate operational departments.

Reports needed maintenance, faulty equipment or accidents to the supervisor immediately.

Perform other duties as assigned or directed.

Qualifications:

Think you have what it takes to be one of our **Cooks**? We're committed to hiring the best talent for the role. Here's how we'll know you'll be successful in the role:

- Proven cooking experience, including experience as a restaurant cook or prep cook.
- Food Safety Certification required or committed to obtained.
- Excellent understanding of various cooking methods, ingredients, equipment and procedures.
- Accuracy and speed in executing assigned tasks.
- Familiar with industry's best practices.
- Able to work independently and as part of a team.

- Physical ability to carry up to 50 pounds and fit for the duties of the position

Sodexo offers you a flexible and dynamic work environment, competitive compensation, access to ongoing training and development programs, and countless opportunities to grow within the company.