



Hotel Cerro Job Description

Position Title: Cook

Lines of communication: Reports to: Executive Chef

Responsible for: Overall Kitchen Production

Liaises with: Cooks, F&B Manager

Position Summary:

The cuisine at Hotel Cerro focuses on the exceptional natural flavors of our region and our own Edible Garden. Whether you're lingering over a weekend brunch or enjoying a sit-down meal our food is always fresh, delectable and proudly local. With a progressive and seasonal cooking style, the local ingredients are the hero of every dish. We utilize root to fruit and nose to tail butchery to create unique and memorable celebrations of the land with every dish. Join us to experience the aromas, flavors, colors and textures of one of the best San Luis Obispo restaurants.

As part of the Kitchen Team, each member will work to produce food for Brasserie SLO, Life of Pie, and other venues within Hotel Cerro. Cooks will be assigned duties on a daily basis, in addition to tasks ongoing. All Kitchen Team members will help with set-up, production, and cleanup of any areas where food is prepared or provided.

Duties and Responsibilities will include but not be limited to the following:

- Overall responsibility for prep and production of all food daily.
- Overall responsibility for the efficient operations of breakfast, through dinner service.
- Prepare a daily prep list, based on what is needed for a given station.
- Maintain a clean uniform and hygiene, following local health standards.
- Keep all areas of the kitchen sanitary, and help maintain these spaces.

- Maintains a high level of morale and productivity.
- Follow local Health Code and Guidelines to ensure safe and quality products.
- Arrive promptly to each shift, ready to start immediately.

Prerequisites:

- Strong verbal and written communication skills. Multi-lingual ability is a plus.
- A highly driven and motivated individual with an artistic ability, and knowledge of flavor composition and seasonality.
- Working knowledge of classic technique, and modern aesthetics. (Cook II, I only)
- Must be able to create attractive products in an efficient manner.
- Must be flexible in terms of working hours and schedules.
- Must be able to physically endure long periods of standing and lift 50lbs overhead.
- Must possess technical understanding of cuisine, flow of a kitchen, and how to organize.
- Must be able to handle a multitude of tasks in an intense, ever-changing environment.
- Must be effective at listening to, understanding, and clarifying the concerns and issues raised by guests and employees

Certifications

- Current California Food Handler's Card

Experience

- 2-3 years line experience in high volume, upscale restaurant.
- Knowledge of wood burning techniques (smoking, grilling, pizza oven).
- 1+ year experience in French or Italian Restaurant.