



NOTICE OF OPEN POSITION

POSITION TO BE FILLED: **SUSHI COOK**

DEPARTMENT: **FOOD & BEVERAGE**

FULL/PART-TIME: **X**

SCHEDULE: **TO BE DETERMINED**

PAY RANGE: **D.O.E**

Position Summary:

Cooks or otherwise prepares sushi and sushi related products based on product type and recipes, applying personal knowledge and experience in food preparation

Requirements:

- Handle opening, maintaining, and closing of the sushi bar operations
- Must have a minimum of two years Sushi experience
- Must be able to ensure product quality
- Estimates food consumption and meets customer demands
- Apply proper cutting techniques, piece count, packaging, and labeling standards
- Properly display and arrange visual presentation of products in sushi trays and cases
- Greets, interacts, and communicates with customers on regular basis including taking orders, handling complaints, and educating customers
- Maintain and order appropriate levels of produce and inventory to meet production demands
- Complete inventory of dry goods/frozen goods/chilled goods on a scheduled basis
- Properly maintain and store company inventory including utensils and cookware
- Possess a valid Food handler's card
- Maintain general unit cleanliness as required by Food Service Industry
- Bilingual a plus
- Have basic understanding of HACCP
- Must be able to lift 50 pounds and push or pull 100 pounds
- Must be able to obtain and maintain State/Tribal License (including extensive background check)
- Understand food control systems and food cost
- Must pass pre-employment drug test
- Must be able to work in a casino (smoking) environment
- Must be 21 or older

Native American Preference

Preference will be given to qualified applicants who are members of federally recognized Native America tribes. To be considered for Native American Preference, you must submit your Certificate of Indian Blood (CIB) or Tribal ID with your application