



## JOB POSTING

Muckleshoot Indian Casino is an Equal Opportunity Employer but does practice Indian Preference hiring in accordance with Public Law 93-638, the Indian Self Determination and Education Act.  
Per MIT Policies, employees must pass a pre-employment Alcohol and Drug test and be free of drugs and alcohol.

**Muckleshoot Casino**, the biggest and best casino in the Northwest, opened in April 1995 and is owned and operated by the Muckleshoot Indian Tribe. Muckleshoot Casino is located about 30 miles Southeast of Seattle, WA. Muckleshoot Casino features the largest video gaming selection in the state with some 3,100 machines as well as more than 100 table games, a separate poker room, and over 40,000 square feet of smoke-free gaming. Muckleshoot Casino also provides eight dining destinations proffering a culinary trip around the world and proudly delivers the best value in entertainment in Club Galaxy where many shows are free!

Muckleshoot Casino is proud of our exceptional work environment which promotes excellence in our team members. We invite you to view our current job openings and apply for positions online by visiting our careers webpage: <http://muckleshootcasino.com/site/careers>.

### **Our competitive compensation package consists of:**

Excellent Wages  
Company-paid Medical, Dental & Vision Insurance  
Paid Vacation, Holiday & Sick Days  
Retirement Plan

**JOB TITLE:** Lead Line Cook

**GAMING LICENSE REQUIRED:** Class III B

**GRADE:** 9 / \$16.557

**STATUS:** Hourly

**POSITION REPORTS TO:** Sous Chef

**JOB SUMMARY:** Under the direction of the Sous Chef, acts in a lead capacity, coordinates activities of cooks engaged in food preparation, ensures that all work is done quickly and according to casino standards, assists Chefs as requested.

**MAJOR TASKS AND RESPONSIBILITIES:** *The statements describe the general nature and level of work only. They are not an exhaustive list of all required responsibilities, duties, and skills. Other duties may be added, or this description amended at any time.*

1. Produces products on a daily basis maintaining quality standards and strong work ethic.
2. Seasons and cooks food according to recipes or personal judgment and experience.
3. Weighs, measures, and mixes ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
4. Regulates temperature of ovens, broilers, grills, and roasters.
5. Ensures proper presentation, maximum appeal, and freshness of products.
6. Maintains production knowledge and attention to detail with taste and quality.
7. Assigns tasks as necessary to staff in absence of Sous Chef.
8. Produces products in a cost effective and hygienic manner.
9. Constantly strives to improve operating procedures.
10. Properly labels and dates all products to ensure rotation, safekeeping, and sanitation.
11. Ensure food quality is superior and takes action to correct any irregularities
12. Ensures kitchen equipment is properly maintained and functioning.
13. Works within the sanitation standards and in compliance of MIC, local, state, and federal regulations and guidelines.
14. Works with others to ensure the cleanliness and organization of the kitchen.
15. May conduct inventory to ensure proper par levels and rotation in absence of Sous Chef.
16. May check the quantity and quality of received products in absence of Sous Chef.
17. Performs other job-related duties as assigned.

### **LICENSES OR CERTIFICATIONS (required/preferred):**

- Valid WA State Health Card/Food Handlers permit required.
- Serve Safe Certification preferred.

### **EDUCATION, EXPERIENCE, AND TRAINING FOR POSITION (required/preferred):**

- High School diploma or GED equivalent preferred.
- Bakery experience preferred.
- Two (2) year certification from an accredited culinary program or four (4) years experience in commercial kitchen required.

### **SPECIFIC SKILLS/KNOWLEDGE/ ABILITIES REQUIRED FOR POSITION:**

- Working knowledge of recipes, weights and preparation techniques.
- Ability to sauté, cook, broil, grill, and steam.
- Experience in fish filleting, cutting, and making a variety of sauces.
- Ability to work with and maintain confidential information and materials.
- General knowledge of kitchen equipment.
- Skilled at handling kitchen utensils including but not limited to knives.
- Working knowledge of mathematics for recipes.
- Ability to work with others and multi-task.

**Opened**  
9/14/2016

**Closed**  
9/19/2016



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- Ability to maintain professional appearance and demeanor at all times.
- General understanding of federal, state, and local food sanitation regulations.
- The ability to read and understand information and ideas presented in writing.

**PHYSICAL REQUIREMENTS:** *The physical requirements described herein are representative of those that must be met by an employee to successfully perform the essential duties of this job.*

- Ability to lift forty pounds (40 lbs.), occasionally higher with assistance.
- Manual and finger dexterity to use all kitchen equipment.
- Stamina to stand and walk for extended periods of time.
- Must be able to perform repetitious work.
- Mobility to bend and stoop frequently.
- Mobility to reach overhead to retrieve items.

**WORK ENVIRONMENT:**

- Regularly exposed to extreme temperature changes.
- The noise level in the work environment is usually moderate.
- Some essential functions of the job performed within a smoking environment.
- Monitored by surveillance cameras.

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