



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: [Line Cook](#)

GAMING LICENSE REQUIRED: Class III B

GRADE: 8 / \$15.255

STATUS: Hourly

POSITION REPORTS TO: Sous Chef

JOB SUMMARY: Under the direction of the Sous Chef performs the daily preparation of menu food items, while maintaining a clean well-run kitchen, assists Lead Line Cooks 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. Practice, support and promote the Mission, Vision and Values of Muckleshoot Casino.
2. Produce product on a daily basis maintaining quality standards and strong work ethic.
3. Season and cook food according to recipes or personal judgment and experience.
4. Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
5. Regulate temperature of ovens, broilers, grills, and roasters.
6. Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
7. Ensure proper presentation to provide maximum appeal and freshness.
8. Maintain production knowledge and attention to detail with taste and quality.
9. Produce product in a cost effective and hygienic manner.
10. Assist Lead Line Cooks in a support role.
11. Constantly strive to improve operating procedures.
12. Properly label and date all products to ensure rotation, safekeeping and sanitation.
13. Ensure food quality is superior and takes action to correct any irregularities.
14. Ensure kitchen equipment is properly maintained and functioning.
15. Work within the sanitation standards and in compliance of MIC, local, state, and federal regulations and guidelines.
16. Smile. Engage Guests and Team Members with a positive, professional demeanor.
17. Create, maintain and facilitate a positive work environment.
18. Work with others to ensure the cleanliness and organization of the kitchen.
19. Performs other job-related duties as assigned.

LICENSES OR CERTIFICATIONS (required/preferred):

- Must maintain a valid WA State Health Card/Food Handlers permit.

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

- High School diploma or GED equivalent preferred.
- Two (2) year certificate from an accredited culinary program or minimum 2 years experience in a commercial kitchen required.

SPECIFIC SKILLS/KNOWLEDGE/ ABILITIES REQUIRED FOR POSITION:

- Working knowledge of recipes, weights and preparation techniques.
- 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.
- Ability to maintain professional appearance and demeanor at all times.
- General understanding of federal, state, and local food sanitation regulations.

Opened

9/14/2016

Closed

9/19/2016



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- 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.*

- Stamina to stand and walk for extended periods of time.
- Ability to lift forty pounds (40lbs), occasionally higher with assistance.
- Manual and finger dexterity to use all kitchen equipment.
- Must be able to perform repetitious work.
- While performing the duties of this job, reach with hands and arms; bend; stoop; talk or hear; taste or smell.
- Specific vision abilities required by the job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

WORK ENVIRONMENT:

- The noise level in the work environment is usually moderate.
- May need to perform all duties in extreme temperature ranges.
- Some essential functions of the job will be performed within a smoking environment.
- Monitored by surveillance cameras.

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