

Breakfast Cook Job Description

Position: Breakfast Cook

Updated: September 2021

Supervisor: Director of Food Services

Overview: Responsible for food preparation, shelf and refrigerator stocking and over all cafeteria duties.

Job Description:

- Cooking on a flat grill.
- Using the fryolators.
- Serving hot food from a steam table.
- Carry cases of soda, water & juices from basement to cafeteria.
- Make coffee in large coffee urns. Move urns to counter for consumption.
- Restock paper goods and food. May require carrying cases from basement to cafeteria or carrying cases from walk-in in basement to cafeteria or freezer in basement to cafeteria.
- Washing: dishes, pots & pans, silverware. Requires moving dishes in carriers from sink to dishwasher. Then move carriers from dishwasher to a shelf to dry.
- Remove all trash to appropriate dumpster. Remove all cardboard to appropriate dumpster.
- Put all stock away at the close of business.
- Filtering oil & cleaning the fryolators.
- Clean grease trap.
- All other duties as assigned.

What we expect of you:

Energetic person that is can work in a fast-paced environment. Able to follow directions with limited supervision. Read the attached Job Hazard Assessment.

Requirements:

- Lifting and stairs are required.
- On your feet for long hours.
- Ability to work weekends and holidays.
- Ability to work in a fast-paced environment.
- Work well with other team members.
- Wear uniform at all times while on duty.

What to expect from us:



Cafeteria Dishwasher Job Description

Position: Cafeteria Dishwasher

Updated: September 2021

Supervisor: Director of Food Services

Overview:

Responsible for washing and transportation of dishes, silverware and glasses and kitchen cleanup.

Essential Functions/Responsibilities (to include, but not limited to the following):

- Wash and scrub all pots, pans, silverware, dishes, and glasses. Requires moving dishes in carriers from sink to dishwasher. Then move carriers from dishwasher to a shelf to dry.
- Transport all clean dishes, silverware & glasses to the 3rd floor/sleigh room or attic from the kitchen.
- Transport all food, hot & cold, to the 3rd floor /sleigh room and/or the valley room from the kitchen.
- Prepare all dirty dishes, silverware, glasses for washing.
- Transport all dirty dishes, glasses & silverware to the sink & dishwasher from the 3rd floor/sleigh room and/or valley room.
- Move 8 foot wooden benches from the oak room to the lawn and/or to the wooden floor portion of the oak room.
- General clean-up of the kitchen and adjacent room. Includes sweeping the floors, washing the countertops, washing the walls and washing the floors.
- Remove all trash to appropriate dumpster. Remove all cardboard to appropriate dumpster.
- Filtering oil and cleaning the fryolators.
- Cleaning grease trap.
- All other duties as assigned.

What we expect of you:

As part of the Food Service team, you are expected to work with the staff in a professional manner, arrive to work on time, be prepared to work in a fast paced environment and be courteous to your co-workers. Read the attached Job Hazard Assessment.

Requirements:

- Lifting up to 35 pounds.
- On your feet for long hours and go up and down stairs.
- Ability to work evenings, weekends and holidays.
- Ability to work in a fast-paced environment.
- Work well with other team members.
- Wear uniform at all times while on duty.

What to expect from us:

Generally, work schedules are six days per week. Schedules are influenced by weather conditions and guest attendance, most full time employees work 45-55 hours per week. Pats Peak provides uniforms; you need to provide warm footwear (boots), gloves, snow pants, hat, sunglasses, etc. as applicable to your position at Pats Peak. Employment for the season is usually from the beginning of December through the end of March. We offer free skiing, rentals and lessons (all with supervisor approval); meal discounts and discounts in our retail shop.



Cookie Maker/Baker Job Description

Position: Cookie Maker/Baker

Updated: September 2021

Supervisor: Director of Food Services

Overview:

Mix and bake cookies.

Job Description:

- Make dough in a large commercial mixer. Ability to lift stainless steel bowl filled with cookie dough to preparation table.
- Bake cookies. Move large commercial trays from oven to cooling rack.
- Wrap cookies.
- Responsible for cleaning and restocking supplies from basement to prep area in kitchen. Flour & sugar bags are 30 50 lbs.
- All other duties as assigned.

What we expect of you:

Energetic person that is can work in a fast paced environment. Able to follow directions with limited supervision. Read the attached Job Hazard Assessment.

Requirements:

- Lifting and stairs are required.
- On your feet for long hours.
- Ability to work weekends and holidays.
- Ability to work in a fast-paced environment.
- Work well with other team members.
- Wear uniform at all times while on duty.

What to expect from us:



Deli / Pantry Worker Job Description

Position: Deli / Pantry Worker

Updated: September 2021

Supervisor: Director of Food Services

Overview: Responsible for food preparation, shelf and refrigerator stocking and over all cafeteria duties.

Job Description:

- Proper handling of food.
- Making sandwiches and salads with proper portioning.
- Works with Chef for special sandwich and salad ideas.
- Proper packaging and labeling of food items.
- Able to accommodate guest's reasonable requests due to dietary restrictions.
- Able to use a slicer.
- Assist with hot line, when necessary, which could include: Cooking on a flat grill, steaming hot dogs, using the fryolators, baking pizzas, serving hot food from a steam table.
- Carry cases of soda, water & juices from basement to cafeteria.
- Restock paper goods and food. May require carrying cases from basement to cafeteria or carrying cases from walk-in in basement to cafeteria or freezer in basement to cafeteria.
- Washing: dishes, pots & pans, silverware. Requires moving dishes in carriers from sink to dishwasher. Then move carriers from dishwasher to a shelf to dry.
- Remove all trash to appropriate dumpster. Remove all cardboard to appropriate dumpster.
- Put all stock away at the close of business.
- Restock outside vending machines.
- Filtering oil, cleaning the fryolators and grease trap.
- All other duties as assigned.

What we expect of you:

Energetic person that is can work in a fast-paced environment. Able to follow directions with limited supervision. Read the attached Job Hazard Assessment.

Requirements:

- Lifting and stairs are required.
- On your feet for long hours.
- Ability to work weekends and holidays.
- Ability to work in a fast-paced environment.
- Work well with other team members.
- Wear uniform at all times while on duty.

What to expect from us:



General Cafeteria Worker Job Description

Position: General Cafeteria Worker

Updated: September 2021

Supervisor: Director of Food Services

Overview: Responsible for food preparation, shelf and refrigerator stocking and over all cafeteria duties.

Job Description:

- Cooking on a flat grill.
- Steaming hot dogs.
- Using the fryolators.
- Baking pizzas.
- Serving hot food from a steam table.
- Carry cases of soda, water & juices from basement to cafeteria.
- Make coffee in large coffee urns. Move urns to counter for consumption.
- Restock paper goods and food. May require carrying cases from basement to cafeteria or carrying cases from walk-in in basement to cafeteria or freezer in basement to cafeteria.
- Washing: dishes, pots & pans, silverware. Requires moving dishes in carriers from sink to dishwasher. Then move carriers from dishwasher to a shelf to dry.
- Remove all trash to appropriate dumpster. Remove all cardboard to appropriate dumpster.
- Put all stock away at the close of business.
- Make cold sandwiches & an assortment of salads.
- Restock outside vending machines.
- Filtering oil & cleaning the fryolators.
- Clean grease trap.
- All other duties as assigned.

What we expect of you:

Energetic person that is can work in a fast-paced environment. Able to follow directions with limited supervision. Read the attached Job Hazard Assessment.

Requirements:

- Lifting and stairs are required.
- On your feet for long hours.
- Ability to work weekends and holidays.
- Ability to work in a fast-paced environment.
- Work well with other team members.
- Wear uniform at all times while on duty.

What to expect from us:



Stock Worker Job Description

Position: Stock Worker

Updated: September 2021

Supervisor: Director of Food Services

Overview: Responsible for receiving deliveries, shelf and refrigerator stocking and over all cafeteria duties.

Job Description:

- Receive deliveries and put away while rotating stock.
- Organize walk in coolers.
- Assist with inventory
- Able to work in cold fridges for extended period of time.
- Carry cases of soda, water & juices from basement to cafeteria.
- Restock paper goods and food. May require carrying cases from basement to cafeteria or carrying cases from walk-in in basement to cafeteria or freezer in basement to cafeteria.
- Remove all trash to appropriate dumpster. Remove all cardboard to appropriate dumpster.
- Put all stock away at the close of business.
- Restock outside vending machines and beverage coolers
- All other duties as assigned.

What we expect of you:

Energetic person that is can work in a fast-paced environment. Able to follow directions with limited supervision. Read the attached Job Hazard Assessment.

Requirements:

- Lifting and stairs are required.
- On your feet for long hours.
- Ability to work weekends and holidays.
- Ability to work in a fast-paced environment.
- Work well with other team members.
- Wear uniform at all times while on duty.

What to expect from us: