



## Cook

### Job Description:

Flying W Ranch cooks are enthusiastic people looking to work in the restaurant, tourism, and hospitality industries. Staff are people-oriented and enjoy interacting with people and working in team and individual environments. Staff must also be dependable and have a high stress tolerance by thriving in a high-pressure environment. The Summer Chuckwagon season lasts from mid-May to mid-October running 6 to 7 days a week.

### Job Duties may include:

- Meal Prep/Cooking
  - Smoked Brisket & Chicken
  - Potatoes
  - Trail Beans
  - Biscuits
  - Applesauce
  - Spice Cake
  - Beverages (coffee, tea, lemonade, etc.)
- Serving (as needed)
  - Serve food to guests in the Chuckwagon Serving Line
- Cleaning
  - Dishwashing
  - Kitchen cleaning
  - Sweeping/mopping
  - Annual Smoker cleaning
  - Other duties as assigned

### Minimum Qualifications:

- At least 18 years of age
- Reliable transportation
- Written and verbal communication skills
- Physical roles include lifting, pushing, pulling, bending, twisting, standing, walking, and kneeling
- Demonstrate good judgment and decision-making skills
- Must have or be able to pass a Food Handlers Exam within one month of starting

### Additional Information:

- Uniform
  - Nice jeans, cowboy boots/tennis shoes, belt
  - T-shirt
  - If assisting with serving
    - Cowboy hat
    - Wrangler shirt (provided by employer)
- Availability

- All staff must provide a minimum of three days of availability a week (vacations not withstanding)