

FIELD ARTS & EVENTS HALL

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FIELDHALLEVENTS.ORG

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JOB DESCRIPTION

Line Cook

JOB SUMMARY

S/he works in a fast-paced environment, where workflow may be interrupted throughout the course of the day without warning, requiring the team member to adapt. Preparation of appetizers, entrees, desserts as determined by the Food & Beverage Manager, making bulk menu items, setting up or breaking down cook's stations, watching temperatures, preparing vegetables, following all food safety guidelines set forth by regulatory agency and following Field Arts & Events Hall policies and procedures.

ESSENTIAL JOB FUNCTIONS

The essential functions of the *Line Cook* include but are not limited to:

- Promote, work, and act in a manner consistent with the mission of Field Arts & Events Hall.
- Inspect, clean, and maintain food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, fryers, roasters, and other kitchen equipment.
- Ensure freshness of food and ingredients by checking for quality, tracking of old and new items, and rotating stock regularly.
- Knows and complies consistently with Field Hall's standard portion sizes, cooking methods, quality standards, kitchen rules, policies and procedures.
- Responsible for the quality of products served.
- Stocks and maintains sufficient levels of food products at line stations to support a smooth service period.
- Handles, stores, and rotates all food products and supplies according to restaurant policies and procedures.
- Turn or stir foods to ensure even cooking.
- Season and cook food according to recipes or personal judgment and experience.
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.

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- Portion, arrange, and garnish food, according to standard portion sizes and recipe specifications and serve food to servers or guests.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Follow proper plate presentation and garnish set up for all dishes.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.
- Assists in food prep assignments during off-peak periods as needed.
- Assist other cooks during emergencies or rush periods to ensure guest service standards and efficient operation.
- Closes the kitchen following the closing checklist for kitchen stations and assists others in closing the kitchen.
- Attend all scheduled employee meetings and offers suggestions for improvement.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of Field Hall.

Additional Functions:

- Consult with supervisory staff to plan menus, taking into consideration factors such as costs and special event needs.
- Based on food consumption, fill out requisitions, or procure food from storage.
- Bake breads, rolls, cakes, and pastries.

Tools & Equipment:

- Commercial use blenders, grinders, slicers, broilers, convection ovens, deep fryers, griddles, grills, microwave ovens, ranges, rotisseries, steamers, cutlery (boning knives, chefs' knives, paring knives), ovens (conveyor ovens, rotating rack ovens, salamander ovens, pizza ovens, smokers or smoke ovens), Cutting machinery
- Domestic knives (cimeter knives, filet knives, utility knives)
- Food safety labeling systems
- Personal computers
- Inventory management software

Qualifications

- Must have a current Washington State Food Handler’s Card.
- At least 1+ years’ experience.
- Must possess good communication skills and the ability to speak effectively and interact well with patrons and team members.

Requirements

- Must be able to work weekends and evenings;
- Must be able to bend, stoop, lift and carry items weighing up to but not limited to 50 pounds on a regular basis.
- Must be able to occasionally push/pull up to but not limited to 75 pounds.
- Must be able to stand and or walk for long periods of time.
- Must be able to perform simple grasping, fine manipulation, overhead reaching, and repetitive hand and arm movements frequently.
- Shows respect and sensitivity for cultural differences; treats people with respect; works ethically and with integrity; upholds organizational values;
- Reacts well under pressure; treats others with respect and consideration regardless of their status or position; exhibits a high degree of emotional intelligence.

COMPENSATION

\$22.00 Hourly DOE

Applicants must submit the following to be considered for the position:

- Cover letter
- Resume
- Application

As an equal opportunity employer, we highly encourage people from any historically marginalized groups to apply including people of color, persons with disabilities, and members of the LGBTQ community.

To apply, please send resume and cover letter to mike@fieldhallevents.org with subject line Cook.

Any offer of employment is contingent on successful background check.

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ABOUT FIELD ARTS & EVENTS HALL

Field Hall's **mission** is to provide a home for arts and events that brings people together and strengthens our community.

Field Hall's **vision** is to inspire, nurture and empower the local arts community and to enrich the cultural life and educational experience of residents and visitors by merging arts, science, and culture and sparking economic development.

Field Hall's **values** respects all peoples and cultures through arts excellence and inclusive programming and is a welcoming place for all in our community to connect through creativity.

Field Hall will:

- Serve, strengthen, and showcase arts and culture in Port Angeles.
- Draw people of all ages and backgrounds to downtown Port Angeles for a variety of activities year-round.
- Celebrate what is unique about Port Angeles and enhance its reputation.
- Be a core piece of Port Angeles' identity – a source of community pride.

With its 500-seat multi-purpose auditorium, 300-seat state-of-the-art conference facility, art gallery, catering kitchen, and coffee shop, Field Hall represents the newest and most significant arts, entertainment, and special events combination found anywhere in the region.

As a performing arts center, Field Hall will serve the North Olympic Peninsula as a host for artistic programming produced by new and existing local nonprofit performance, cultural, and education groups and as a presenter of world-class artistic and cinematic programming to audiences.

As a venue for conferences and events, Field Hall will serve as a modern critically needed venue for community gatherings, meetings, non-profit seminars, and local business events as well as a full-service event center for regional and national conferences, sales and marketing events, tourism conclaves, etc.

Sitting immediately adjacent to the City's new waterfront esplanade, the building features breathtaking views of Vancouver Island, the Strait of Juan de Fuca to the North, and the Olympic Mountains to the South. In so doing, its architecture captures the vibrancy, sense of community, and natural beauty of the surrounding area.