## COMPANY INFORMATION

<table>
<thead>
<tr>
<th>COMPANY NAME</th>
<th>San Jose Fairmont</th>
<th>COMPANY WEBSITE</th>
<th><a href="http://www.fairmont.com">www.fairmont.com</a></th>
</tr>
</thead>
<tbody>
<tr>
<td>HOT JOB?</td>
<td>Unsub</td>
<td>CAREER TYPE</td>
<td>Food Service</td>
</tr>
</tbody>
</table>

| CONTACT NAME/TITLE | Please see your Counselor             |

## POSITION(S) AVAILABLE

<table>
<thead>
<tr>
<th>JOB TITLE</th>
<th>Cook 2</th>
<th>JOB ID</th>
<th>17383</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHIFT/HOURS</td>
<td>Various</td>
<td>HOURS/WEEK</td>
<td>35 - 40</td>
</tr>
<tr>
<td>CLOSE DATE</td>
<td>02/28/2020</td>
<td>WORKDAYS</td>
<td>Various</td>
</tr>
<tr>
<td>OPEN DATE</td>
<td>12/11/2019</td>
<td>MINIMUM SALARY</td>
<td>$20.17</td>
</tr>
<tr>
<td>POSITIONS</td>
<td>2</td>
<td>MAXIMUM SALARY</td>
<td>DOE</td>
</tr>
<tr>
<td>BENEFITS</td>
<td>LIMITED ENGLISH MAY APPLY?</td>
<td>LOCATION</td>
<td>San Jose</td>
</tr>
</tbody>
</table>

| REQUIRED FOR POSITION | Drug Screen, Background Check         | REQUIRED EDUCATION | High School Diploma/GED |

### JOB DESCRIPTION

**Hotel Overview:**

A fixture in the heart of Silicon Valley since 1987, The Fairmont San Jose delivers an irresistible blend of innovation and elegance. With the meteoric growth of the computer industry, Silicon Valley has become one of the world's busiest hubs, and the capital of this high-tech mecca is San Jose. The Fairmont San Jose hotel combines technological innovation with timeless elegance.

**Cook 2**

Every memorable dining experience at Fairmont Hotels and Resorts begins behind the scenes with our Culinary team’s commitment to safe, efficient operations and exceptional cuisine. As Cook 2 in the Lobby Lounge, the care you devote to preparing each menu item will not go unnoticed by the guests who are fortunate enough to enjoy them!

**Summary of Responsibilities:**

Reporting to the Executive Chef, responsibilities and essential job functions include but are not limited to the following:

- Consistently offer professional, friendly and proactive guest service while supporting fellow Colleagues
- Prepare, cook and service all food items for a la carte and/or buffet menus according to hotel recipes and standards
• Prepare sauces, operates boilers, kitchen equipment, etc.

• Ensure the cleanliness and maintenance of all work areas, utensils, and equipment

• Have full knowledge of all menu items, daily features and promotions

• Follow kitchen policies, procedures and service standards

• Follow all safety and sanitation policies when handling food and beverage

• Other duties as assigned

3 TO 5 KEY SKILL SETS REQUIRED

Qualifications:

• Previous experience in the culinary field required

• Journeyman’s papers or international equivalent an asset

• Diploma Certification in a Culinary discipline an asset

• Strong interpersonal and problem solving abilities

• Highly responsible & reliable

• Ability to work well under pressure in a fast paced environment

• Ability to work cohesively as part of a team

• Ability to focus attention on guest needs, remaining calm and courteous at all times

Physical Aspects of Position (include but are not limited to):

• Constant standing and walking throughout shift

• Frequent lifting and carrying up to 30 lbs

• Occasional kneeling, pushing, pulling

• Occasional ascending or descending ladders, stairs and ramps