

Job Title	Job Description	Employer	Pay	FT/PT	Contact Information	Posted On	Closes On
FOUNDRY GRILL PANTRY PREP COOK	<p>Foundry Grill Pantry Prep Cook Nov. 20, 2009 - Mar. 20, 2010 Location: Employer, UT Salary Range: 8.50 Exempt/Non-Exempt: Non-Exempt Benefits: Health Insurance, Dental, 401k, season pass, discounts Employment Type: Full Time Department: Food & Beverage Kitchen Description: Department: Food Beverage Reports To: Grill Room Chef Rate of Pay: \$8.50 Shift: Monday through Sunday 1:00 pm until 11:00 pm Full-time, year round position, must be available weekends and holidays. FLSA Status: Non-Exempt/Hourly SUMMARY Responsible for properly cooking food on the pantry station in a timely manner and in a sanitary environment, or depending on the shift. responsible for the cleaning of vegetables, meats, and fish and helping to put away supplies as they arrive. Some days could include working the Café. Duties: ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned. Ensures quality and quantity of foodstuffs according to standards and specifications. Cooks and prepares food according to recipes. Cuts, trims and bones meats and poultry for cooking. Cooks foods according to size of portions and methods of garnishing established by the Resort. Cleans and sanitizes</p>	SUNDANCE	\$8.50	FT	http://jcnlx.com/dcff161ee05442058d1ec05532b1f76e173	11/24/2009	
GRILLCOOK ONE	<p>Grill Cook One Feb. 04, 2010 - Apr. 04, 2010 Location: Employer, UT Salary Range: \$9.50/hour Exempt/Non-Exempt: Non-Exempt Benefits: Medical, dental, 401K, Cafeteria Plan, Ski Pass, Discounts, Ancillary Options Employment Type: Year-Round - Full Time Department: Food & Beverage Kitchen Description: \$9.50/hour (DOE) Shift: Monday through Sunday 7:00 am until 4:00 pm 2:00 pm until 10:00 pm Full-time, year round position Must be available to work weekends and holidays SUMMARY Responsible for properly cooking food in a timely manner and in a sanitary environment. Duties: ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned. All Employer representatives are expected to: Embrace and promote all facets of the Employer Guiding Principles: vision, mission, service guidelines, and values. Exhibit job and product knowledge to accurately Ensures quality and quantity of foodstuffs according to standards and specifications as determined by Restaurant Chef. Cooks and prepares food according to recipes. Responsible for garnishes, desserts and any prep related to these. Cleans and sanitizes equipment used. Provides support to Chef. Provides production</p>	SUNDANCE	\$9.50	FT	Type this URL to apply http://jcnlx.com/86b84ce9e9ab463ea313fd20ad11c3a9173	2/9/10	

GRILL LINE COOK TWO	Grill Line Cook Two Feb. 05, 2010 - Apr. 05, 2010 Location: Employer, UT Salary Range: DOE Exempt/Non-Exempt: Non-Exempt Benefits: Medical, Dental, 401K, Cafeteria Plan, Ski Pass, Discounts, Ancillary Options Employment Type: Year-Round - Full Time Department: Food & Beverage ç Kitchen Description: Rate of Pay: (DOE)Shift: Monday through Sunday7:00 am until 4:00 pm2:00 pm until 10:00 pm Full-time, year round position UMMARY Responsible for properly cooking food in a timely manner and in a sanitary environment. Duties: ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned. Ensures quality and quantity of foodstuffs according to standards and specifications as determined by Restaurant Chef. Cooks and prepares food according to recipes. Cuts, trims and bones meats and poultry for cooking. Portions cooked foods according to size of portions and methods of garnishing. Cleans and sanitizes equipment used. Provides support to Chef. Provides production leadership for line three and prep cooks. Responsible for preparing and maintaining the station used for prep cooks. Maintains sanitary	SUNDANCE	DOE	FT	Type this URL to apply http://jcnlx.com/5d9da183380b41878eb2d335c10d4f48173		
HIBACHI CHEF	Hibachi Chef needed for a Japanese restaurant in Orem. Will be cooking a variety of menu items, Hibachi style or in front of customers. Must have a minimum of 12 months previous experience cooking Hibachi style. Part time position, working about 20 hours per week. Evening and weekend shift. Salary is \$10.00 an hour and up DOE.	SAKURA RESTAURANT	\$10.00	PT	Sakura Restaurant: please apply direct and speak with Siv 171 W University Parkway in Orem	12/30/2009	
SUSHI CHEF	Sushi Chef needed for an Orem restaurant. Will be preparing a full menu of sushi items. Must have a minimum of 6 months experience preparing sushi. Full time position. Restaurant is open between 11am and 10pm. Will be working shifts between those hours. Salary is \$2000 per month and up DOE.	SAKURA RESTAURANT	\$2,000.00 MONTHLY	FT	Sakura Restaurant: please apply direct and speak with Siv 171 W University Parkway in Orem.		