

Robert's Steakhouse is now hiring! We would love for YOU to join our growing team. Our goal is to build a team of individuals driven by the decision to perform to their highest potential while working together to create a culinary experience that our guests will not forget. Don't miss this opportunity to join a growing company where hard work is rewarded, and opportunities for growth abound.

LOCATION: Robert's Steakhouse is an upscale restaurant located in the Trump Taj Mahal Hotel & Casino in Atlantic City, NJ.

CONTACT: Karen

POSITION
BROILER- LINE COOK

POSITION REPORTS TO: Executive Sous Chef

SUMMARY OF POSITION: Responsible for overseeing the broiler station. Work in a team-oriented, high volume, fast-paced, guest-centric environment to provide an exceptionally distinctive guest experience.

DUTIES & RESPONSIBILITIES:

- Maintains a GUEST focus while performing duties.
- Maintains a hygiene level required by the local Health Department and ensures that food sanitation, safety and proper food handling functions are practiced on a daily basis.
- Maintain a professional, neat and well-groomed appearance, adhering to Robert's Steakhouse standards.
- Preparing high quality food items to order for our guests.
- Following recipe and presentation guidelines to meet or exceed guests' expectations.
- Coordinating food orders to support timely and efficient delivery to each table.
- Ensuring proper food safety and sanitation standards to ensure guest safety.
- Exhibiting a thorough knowledge, understanding and application of all cooking techniques.
- Daytime preparation and/or nighttime plating of products.
- Ensure food quality is superior and takes action to correct any irregularities.
- Conduct inventory on a regular basis to ensure proper par levels.
- Effectively communicate with management and service staff in order to fulfill and address any issues or needs.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Must be able to work without direct supervision is required.
- Handle a fast-paced, busy, and somewhat stressful environment, and work under pressure and meet deadlines with particular attention to detail.

QUALIFICATIONS:

- Knowledge of basic sanitary guidelines.
- Qualified candidates for the Broiler Cook position will possess a minimum of two years of experience in a similar role.
- May require the ability to read recipes.
- Must be able to follow verbal direction.
- Will be required to possess basic knife skills in compliance with OSHA safety regulations and operate kitchen equipment.
- Knowledge and proficiency in working various stations on the line, which include, but are not limited to, ovens, broilers, grills, griddles, fryers, sauté.
- Ability to work varied shifts, including weekends and holidays.
- High School diploma or equivalent. Formal culinary training and previous experience working in an upscale restaurant.
- Have interpersonal skills to effectively communicate clearly with managers, kitchen and dining room personnel.
- Comprehensive understanding of the English language.
- Be able to work in a fast paced kitchen environment

ABOUT OUR CAREERS

Success is waiting for you at Robert's Steakhouse (Atlantic City). We are known as one of the premier fine dining experiences with our trademark dry-aged beef and our extensive wine list. Through all of our efforts as a group, we are able to excel in what we do and enjoy the rewards that come from executing at the highest levels.

As a part of Robert's Steakhouse's (Atlantic City) employment process, final candidates will be required to complete a drug test and background check prior to an offer being extended. Robert's Steakhouse (Atlantic City) is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, national origin, gender, age, religion, disability, sexual orientation, veteran status, or marital status.