



Job title	<i>Banquet Cook</i>
Reports to	<i>Executive Chef</i>

The Allison Inn & Spa is Oregon Wine Country's first full service luxury resort in the heart of the Willamette Valley.

JORY is the signature restaurant at The Allison Inn & Spa. Our creative fine dining menus accentuate the native flavors of the Willamette Valley with a strong influence on seasonal, farm-to-table agriculture. Each morning ripe vegetables are picked to be woven into the daily menu plan.

At The Allison Inn & Spa our working philosophy is a commitment to strive for excellence in all we do. We are a passionate and empowered team, inspired by the bounty and warmth of our surroundings and community, genuinely dedicated to providing world class service and meaningful memories for our guests. Join us as we strive for excellence.

Duties and Responsibilities

- Must be reliable, high-energy, self-motivated and organized.
- Must work well with others and always seek to improve the quality of your skills and techniques.
- Must have experience working in a fast-paced environment, and have the ability to work clean and fast while still maintaining the highest quality.
- Ambition should bring you here, and an open mind and collaborative mentality will help you solidify your career with us.

Job Skills/Requirements/Qualifications

- Ability to work a flexible schedule to include weekends, evenings and holidays.
- Ability to effectively communicate with all team members.
- An enthusiastic, positive demeanor and desire to provide exceptional guest service.
- State of Oregon Food Handler's Card.
- Background Check
- Drug Screening

Working conditions/ Physical requirements

- Able to lift heavy boxes of produce, dry goods etc.
- Regularly lift up to 50 lbs. safely
- Work with chefs to utilize garden produce daily
- Work with chefs to ensure consistent product
- Interface with customers at our open kitchen bar and chefs table
- Maintain sanitation and cleanliness according to Jory's exacting standards
- Must be able and willing to work all shifts including holiday
- Must be able to keep up with constantly changing seasonal menus
- Multitasking is a must
- Extended standing walking, bending and kneeling
- Use of hands and arms to feel, handle reach and touch
- May be subject to high levels of noise
- Will be in proximity to fire and knives
- Must be safety conscious

Equipment and Tools Utilized:

- Wood burning grill and rotisserie
- Meat slicers and choppers
- All manner of sharp knives and cutting implements
- Deep fryer
- Tilting brasers
- Steam jacketed kettles
- Hot oven, griddles, water baths etc.

You will be Required to Regularly Demonstrate and Share your Knowledge of:

- Classic cooking techniques and recipes
- JORY menu items and ingredients
- Garden products and seasonal availability
- Cooking philosophy of JORY restaurant

Approved by:	<i>Signature of the person with the authority to approve the job description</i>
Date approved:	<i>Date upon which the job description was approved</i>
Reviewed:	<i>Date when the job description was last reviewed</i>