

Essential Skills Summary – COOKS I, II, III

The most important Essential Skills for Casino Cooks are:
Thinking Skills, Oral Communication

Cooks prepare a variety of dishes and organize the work of the kitchen so that the customers are always served in a timely manner.

Typical Level & Most Complex	How Casino Cooks use Essential Skills
A. READING TEXT	
1-3	Cooks consult recipe books and cooking manuals. Read labels on packaging.
B. USE OF DOCUMENTS	
1-2 3	Cooks make notes in the chef's log on the number of covers, incidents, and customer complaints. They check schedules and review reports, maintain stock lists, fill in requisition forms, observe policies and procedures, especially those involving health and safety.
C. WRITING	
1-2 3	Cooks may write incident reports. Write detailed preparation instructions for shift changes or new employees. May write lengthy monitor reports or evaluations on employees.
D. NUMERACY	
1-2	Cooks may share the duty of costing (with chef) in order to fix prices of dishes. Cooks may handle cash or credit cards when standing in for the cashier. They estimate supplies needed, times, temperatures.
E. ORAL COMMUNICATION	
1-3	Cooks are frank but diplomatic in dealing with staff. Teamwork is essential in order to keep stocks up, preparation done and work flow smooth. There is some interaction with customers.
F. THINKING SKILLS	
1-2	In spite of careful planning, cooks constantly deal with the unexpected; food not delivered, staff missing, spoilage, change in customer traffic can all require quick thinking.
G. WORKING WITH OTHERS	
1-2	Cooks work in close contact with kitchen helpers, chefs and servers. They coach and supervise staff in preparing new dishes, offer feedback and suggestions to chefs.
H. COMPUTER USE	
	Cooks do not have access to a computer but occasionally use the computerized till.
I. CONTINUOUS LEARNING	
	Cooks learn from each other and from chefs. Their training includes prolonged periods of practical experience in the different areas of the kitchen.
J. OTHER INFORMATION	
	Cooks have demanding physical tasks. They work in a hazardous environment, handling hot pans, very sharp knives and slippery surfaces. They need excellent hand/eye co-ordination to work swiftly. They work hard and under stress when things get busy.