



Medicine Creek Cafe is seeking a line cook. Medicine Creek Cafe is a subsidiary of the Medicine Creek Enterprise Corporation. If you are a proven team leader, with experience in the restaurant business, we are looking for you!

Responsibilities include, but are not limited to:

- Measure and assemble ingredients for menu items
- Collaborate with the Executive Chef and Cooks to prepare meals during our dining hours
- Maintain accurate food inventories
- Properly store food items at appropriate temperatures
- Rotate stock items as per established procedures
- Restock kitchen for subsequent shifts
- Ensure that the food prep area and kitchen are cleaned and sanitized at the end of your shift

Qualifications:

- High school diploma/GED required
- 2+ years' experience as a Cook in the restaurant industry
- Able to read and follow standardized recipes
- Strong knowledge of proper food handling procedures
- Able to work as part of a team in a busy kitchen atmosphere
- Must obtain a food handlers card
- Must be available on nights and weekends

Pay Rate: \$16.50/hour (DOE)

- **Other Benefits**

- All full-time positions are eligible to receive the following: medical/dental/vision plan with employer contributions, 401k plan with employer match, supplemental life insurance, tuition reimbursement, and competitive starting wages! For other benefits that may be included with this position, please reach out to the MCEC Human Resources Department.

Medicine Creek Cafe is Native hiring preference for enrolled members of the Nisqually Indian Tribe or other Federally recognized Indian Tribe. Please attach a copy of Tribal ID card with resume.