



Wolf Creek Ski Area

Employee Job Description

The following list outlines the expectations and responsibilities of each role. These job duties are essential for daily operations. This document is intended as a reference for both managers and employees. If you need any assistance filling this form out, please reach out to your direct supervisor.

Job Title: Pizza Cook/Shift Lead			
Department: Food and Beverage			
Employee Name	Last:	First:	MI:
Part-time / Full-time / Holidays (Circle 1)		Avg. Hours/Day 9-10 hrs.	Avg. Hours/Week

Job Description/Daily Tasks:

Pizza cooks must be able to work in a fast-paced environment while maintaining quality and safety standards. For this reason, relative experience with food is preferred.

This role requires attention to food safety, efficiency, and team work. Pizza cooks are expected to have a thorough understanding of the ingredients and the prep required for their station. Once daily tasks are completed, pizza cooks must check in with all other stations and the manager before clocking out. On the days the manager is off, the pizza cook will assume the lead role.

Responsibilities/Expectations

<ul style="list-style-type: none"> No phones or headphones permitted, except during breaks
<ul style="list-style-type: none"> Arrive promptly, and clock out only once all tasks are complete and no assistance is needed at the Upper Lodge (check in with manager)
<ul style="list-style-type: none"> Communicate effectively with co-workers and customers, ideally with a friendly demeanor
<ul style="list-style-type: none"> Understand proper walkie-talkie protocols
<ul style="list-style-type: none"> Possess in depth food safety knowledge (e.g. preparing RTE and raw foods, holding temperatures, proper cooling, etc.)
<ul style="list-style-type: none"> Adhere to FIFO (First In, First Out), consolidate ingredients, and label and date items daily
<ul style="list-style-type: none"> Prepare a variety of toppings, dough, sauce, and shred cheese
<ul style="list-style-type: none"> Maintain a clean and organized station throughout the shift
<ul style="list-style-type: none"> Dispose of grease and oil properly (after preparing sausage)
<ul style="list-style-type: none"> Monitor food levels and replenish ingredients as needed during service
<ul style="list-style-type: none"> Assist with order lists and inventory
<ul style="list-style-type: none"> Perform tasks such as helping out with dishes or other kitchen duties as needed
<ul style="list-style-type: none"> Proactively prep for the following day

• Ensure any needed supplies are gathered before going up the lift
• Perform any tasks as directed by the manager
• When assuming the lead, delegate, train, re-train, and coordinate breaks
• Complete all online training assigned by manager (STAR)
• Assist with safety meetings weekly or bi-weekly. If unable to attend, it is the employee's responsibility to review the material thoroughly
• Follow the dress code: long hair pulled back, nails trimmed, clean uniform shirt, non-slip shoes, and a name tag
• Maintain proper hygiene: frequent hand washing (after eating, smoking, or using the restroom)
• Prepare for cold weather with proper apparel: ski pants, snow boots, gloves, and hat

Education/Certificates Required

• Food handlers license

Physical Demands

• Standing for long periods of time (8-9 Hrs./day)
• Walking to complete daily tasks (3-6 Hrs./day)
• Bending or twisting at the neck, waist, wrist, and arm repetitively (3-8 Hrs./day)
• Squatting and kneeling frequently (1-6 Hrs./day)
• Lifting up to 50 lbs. when necessary (2-6 Hrs./day)

Lifting				Carrying		
DURATION	0-2 hrs.	3-4 hrs.	5+ hrs.	0-2 hrs.	3-4 hrs.	5+ hrs.
0-10 lbs			X		X	
11-25 lbs		X		X		
25-50 lbs	X			X		

Longest distance with heaviest weight example:

Carrying a 50 lb bag of flour for 60 ft

****Always ask for help if you do not feel confident lifting something****

****Anything over 50 lbs should have 2+ people carrying it****

• Climbing and crawling may be necessary (0-2 Hrs./day)
• Repetitive hand use; simple grasping, pulling, pushing, and fine manipulation of hands (3-6 Hrs./day)
• Able to reach both arms over head and below shoulder (full shoulder range of motion)

Work Environment and Hazards

• High altitude and Winter weather (must use caution when driving, walking, climbing, etc.)
• Walking on uneven ground (outdoors not on walkways)
• Exposure to bio-hazards such as blood-borne pathogens, sewage, etc. (in the rare case of a

customer accident; ski patrol should be contacted immediately.)
<ul style="list-style-type: none">• Exposure to gas, fumes, or chemicals (when cleaning)
<ul style="list-style-type: none">• Near heavy machinery (shuttles, snow cats, snowmobiles)
<ul style="list-style-type: none">• Exposure to extreme heat and cold