

Date of Notice: November 4, 2016  
Position Title: Line Cook  
Job Location: St. Joseph Country Club  
Start Date: ASAP



### **Essential Duties and Responsibilities:**

- Prepares all required items for line in accordance with approved recipes and portion controls.
- Assists in developing and maintaining prep lists.
- Maintains the initial set-up, breakdown, sanitation and cleanliness of prep workstation and service units.
- Maintains cleanliness and proper storage of all food products including covering and marking dates on leftover products in accordance with health and safety regulations
- Implements and maintains policies and procedures to minimize food waste, theft, and ensure proper food storage, food requisitions, safety, and sanitation.
- Adjust thermostat controls to regulate temperature of ovens, broilers, grills, roaster and steam kettles.
- Wash, peel, cut and shred vegetables and fruits to prepare them for use. May butcher chicken, fish and shellfish. May cut, trim and bone meat prior to cooking.
- Cleans food preparation area and equipment after each use.
- Helps conduct regular inspections of the kitchen and other outlets to ensure that all preventative maintenance, safety, sanitation, and all other standard operating policies and procedures are consistently achieved
- Provides a professional image at all times through appearance and dress.
- Responds quickly to guest requests in a friendly manner. Follows up to ensure guest satisfaction.
- Follows company policies and procedures.

### **Qualifications:**

Education / Experience: High school diploma or equivalent.

Skills:

- Attention to detail
- Customer skills

Working Conditions:

- Will be required to work nights, weekends and holidays.
- Will be required to work in fast paced, stressful environment.

### **Compensation/ Benefits:**

The compensation package will be commensurate with the skills and experience of the selected candidate and competitive with clubs of similar stature.