



St Ives Country Club

Job Description

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| JOB TITLE: | Line Cook |
| DEPARTMENT: | Kitchen |
| REPORTS TO: | Executive Chef, Sous Chef, Executive Sous Chef, Banquet Chef |
| FLSA Status: | Non-Exempt |

JOB SUMMARY: The line cook is to oversee an area of production in a kitchen. Sauté, grill, pantry, and expo are examples of specific areas of production. Place items required for workstation according to par sheets or instructions from Sous Chef. Prepare products assigned to workstation during service. This job description may be changed or updated at any time without notice.

ESSENTIAL RESPONSIBILITIES:

- Prepare ingredients then cook and assemble dishes as indicated by recipes.
- Perform portion control and minimize waste to keep costs within forecasted range.
- Ensure that all dishes are prepared in a timely manner by restocking ingredients at workstation and meeting prep times to ensure smooth delivery.
- Set up and clean the station according to Club protocol.
- Maintain a clean workstation area, including kitchen equipment, tables, and shelves.
- Comply with applicable sanitary, health, and personal hygiene standards.
- Ensure quality and freshness of ingredients and products.
- Perform additional tasks as assigned by the line supervisor, sous-chef, or executive chef.
- A working knowledge and understanding of various cooking methods, ingredients, equipment, & procedures
- Maintain a Positive and Friendly Environment with both our Staff Members and our Club Members

WORK ENVIRONMENT:

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch, twist or reach.
- Work in hot, humid, and noisy environments.
- Frequent Standing for extended periods of time.
- Frequent Walking to collect or deliver goods in various kitchens and or reception areas (buffet set ups).
- Regular Lifting up to 50 Lbs.
- Excellent physical fitness, visual acuity, and sense of smell to work in the kitchen safely.

REQUIRED QUALIFICATIONS:

- High School diploma or GED.
- Available to work weekends and holidays. Week schedule up to 40 hours a week.
- Must have the knowledge of basic culinary fundamentals.
- Must use precaution to avoid burns from hot fat and grease but should be familiar with treating such injuries should they occur.
- Knowledge of and ability to perform required role during emergency situations.
- At least three months related experience or training.
- Must become familiar with all kitchen equipment and machinery.
- Food safety certification.
- High Volume Cook experience is preferred.
- Food safety certification.
- Able to move fast and multi-task in a fast paced, high stress / pressure environment (Heat and Action)
- Transportation is a MUST - There is no accessible public transportation.