

JOB DESCRIPTION: LINE COOK

TO PROVIDE EXCELLENT FOOD EXPERIENCE FOR MEMBERS AND GUESTS WITH CULINARY SKILL, PROFESSIONALISM & SANITATION

- Arrive to work on time as scheduled
- Follow job duties as described by the Executive Chef
- Maintain high quality food, organization and sanitation
- Coordinate with Executive Chef and management as related to
 - Food preparation
 - Ala carte and banquet menus
 - Daily duties
 - Special events
 - Special needs
 - Member and staff concerns
 - Responsible for all kitchen duties including but not limited to
 - Dishwashing
 - Kitchen cleaning
 - Sweeping
 - Moping
 - Equipment cleaning
 - General maintenance as directed by the Executive Chef
 - Stock food, paper products and equipment daily as needed for the next shift
 - Cover schedule needs
 - Maintain a positive work environment
 - Work cohesively with all staff