



## **Cook Full Time**

Must be able to work nights, holidays and weekends.

### **Summary:**

Preps and cooks on the line for our dining rooms or for our parties and special events.

### **Essential Functions:**

- Preps and cooks on the line for our dining rooms or for our parties and special events.
- Operates food production equipment according to manufacturers' instructions.
- Carefully follows standard recipes while preparing assigned items for banquet service.
- Assists in plating food items.
- Cleans preparation/serving equipment and work station areas.
- Consistently uses safe and sanitary food handling practices.
- Maintains cleanliness, safety, inventory, and the highest quality at all times.
- Cooperates with all co-workers.
- Completes job duties with minimal supervisory direction, including appropriate judgment.
- Always provide first class service to our Members and co-workers through culinary excellence and teamwork.

### **Non-Essential Functions:**

- Performs other duties as assigned

### **Qualifications & Requirements:**

- We are seeking individuals with previous experience, preferably in upscale or fine dining establishments, or persons who are pursuing a culinary career.
- A team spirit and positive attitude is a must.
- Knowledge of and ability to prepare, cook and serve meals.
- Knowledge of proper nutrition, sanitation and safety laws and standards.
- Must be able to read, write and speak in English.

### **Physical Requirements:**

- Must be able to lift 35 lbs., stand for long periods of time, and climb stairs daily.
- Ability to bend, and lift frequently.
- May encounter temperatures ranging from 32 degrees to 425 degrees around equipment.
- May occasionally walk on slippery surfaces.
- Noise level in the work environment can be occasionally loud.

### **Pre-Employment:**

Background check and drug test required. We are a drug free workplace.