

# Cook

Rochester, MI 48307

Part-Time \$13 to \$15 (Depending on Experience)

Salary: Dependent of Experience

Great Oaks Country Club is a private club with fine dining, casual dining, and banquet services. The Cook would work directly under the Head Chef and Assistant Chefs.

Shifts would have varying hours and would include nights, weekends, and holidays. Duties would include the following:

## Responsibilities

- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

## Requirements

- Proven cooking experience, including experience as a Line Chef, Restaurant Cook or Prep Cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Familiar with industry's best practices

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