

Job Description: Cook

Job Title: Line Cook

Location: BOH/ Kitchen

Reports to: [Executive Chef and Supervisors]

Position Type: [Full-time/Part-time]

About Us:

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.

Job Summary: As a Line Cook, you will play a crucial role in the kitchen by preparing and cooking high-quality dishes with precision and efficiency. Your attention to detail and ability to work in a fast-paced environment will contribute to the success of our kitchen operations.

Key Responsibilities:

- **Food Preparation:**
 - Follow recipes and prepare ingredients for cooking, including chopping, marinating, and portioning.
 - Ensure that food preparation meets quality standards and is executed in a timely manner.
- **Cooking:**
 - Cook and plate dishes according to established recipes and presentation standards.
 - Monitor cooking times and temperatures to ensure food safety and quality.
- **Menu Compliance:**
 - Adhere to menu specifications, portion sizes, and presentation guidelines.
 - Communicate any discrepancies or shortages to the kitchen manager or head chef.
- **Quality Control:**
 - Inspect and taste prepared dishes to ensure they meet quality standards.
 - Make adjustments to seasoning, temperature, or consistency as needed.
- **Cleaning and Sanitation:**
 - Maintain a clean and organized workspace, including equipment and utensils. Follow proper sanitation procedures to ensure a safe and hygienic kitchen environment.

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- **Collaboration:**

- Work closely with other kitchen staff to ensure smooth operations and timely service.
- Communicate effectively with the kitchen team to coordinate orders and manage workload.

- **Inventory Management:**

- Assist in monitoring and managing kitchen inventory, including restocking ingredients and supplies.
- Report any shortages or discrepancies to the kitchen manager.

- **Adherence to Safety Guidelines:**

- Follow all kitchen safety and hygiene standards, including proper handling of knives and other kitchen tools.
- Participate in regular safety meetings and training sessions.

Qualifications:

- Previous experience as a line cook or in a similar role is preferred.
- Knowledge of cooking techniques, kitchen equipment, and food safety practices.
- Ability to work in a high-pressure, fast-paced environment.
- Attention to detail and a commitment to producing high-quality dishes.
- Flexibility to work evenings, weekends, and holidays as needed.

Education and Experience:

- High school diploma or equivalent preferred.
- Previous experience preferred.
- On-the-job training offered.

Physical Requirements:

- Prolonged periods walking, standing, bending, stretching, pushing, pulling, climbing ladders, or kneeling.
- Must be physically able to operate power equipment.
- Must be able to lift up to 50 pounds at a time. Employees should seek assistance when handling anything heavier.
- Must be able to work in a variety of weather conditions.