



## ***JOB OPENINGS***

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**Job title:** Lead Line Cook

**Number of openings:** 1

**Location:** Lake House

**Duration of job:** Seasonal – through Sept

**Starting date:** May

**Days worked:** 3-5

**Weekend work:** Yes

**Supervisor:** Executive Chef/Sous Chef

**Pay Range:** \$20.00-\$22.00/hr

### **Position Summary:**

Assists the Executive Chef and Sous Chef in supervising food production for all food outlets, banquet events and other functions at the club. Supervise food production personnel, assist with food production tasks as needed and assure that quality and cost standards are consistently attained.

### **Physical Requirements:**

- General restaurant environment, bending, lifting and standing for long periods of time

### **Minimum skills, experience, education and ability required for this job:**

- High school degree or equivalent
- 2 years experience in a fine dining restaurant

### **Detailed job description, including responsibilities, work performed, tools or equipment used, etc.:**

- Assumes complete charge of the kitchen in the absence of the Executive Chef and Sous Chef
- Assist and maintain high quality standards of food and its preparation, service and presentation while maintaining a positive attitude and promoting the enthusiasm of the culinary experience
- Responsible to report to work station on time in clean uniform on scheduled days with proper tools to perform required duties
- Responsible for working with a professional and courteous attitude towards co-workers and management
- Responsible for assisting in set up of all designated work areas that result in the production of food on a day to day basis
- Practice safe and good hygiene consistently
- Responsible for ensuring that all restaurant food standards are adhered to
- Responsible for notifying management of any occasion that forces overtime

### **Miscellaneous information:**

- This is a non-exempt position