



Job title: Line Cook

Number of openings: 2-3

Location: Lake House Grille

Duration of job: Seasonal – through Sept

Starting date: May

Days worked: 2-5 as scheduled

Weekend work: As scheduled

Supervisor: Executive Chef

Pay Range: \$20-\$25/hr.

Benefits – Shift meals, Holiday Bonus, 401k plan, Dining and Retail discounts, use of Golf and Lake amenities.

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

- 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
- Assist in the set up of all designated work areas that result in the production of food on a day-to-day basis
- Ensure that all restaurant food standards are adhered to
- Report to workstation on time and in a clean uniform on scheduled days with proper tools to perform required duties
- Perform job with a professional and courteous attitude towards customers, co-workers, and management
- Practice safe and good hygiene consistently
- Responsible for notifying management of any occasion that forces overtime

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
- One year experience as prep cook or line cook

Miscellaneous information:

- This is a non-exempt position