



## ***JOB OPENINGS***

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**Job title:** Line Cook

**Number of openings:** 2-3

**Location:** Lake House

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

**Starting date:** May

**Days worked:** 2-5

**Weekend work:** Yes

**Supervisor:** Executive Chef

**Pay Range:** \$18.00-\$20.00/hr

**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
- 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

**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