



**Job title:** Line Cook

**Number of openings:** 3-4

**Location:** Lake House Grille

**Duration of job:** Seasonal

**Days worked:** 2-5 as scheduled

**Weekend work:** As scheduled

**Pay Range:** \$24-\$26/hr

**Benefits** – Shift meals, 401k plan, dining and retail discounts, use of golf and lake amenities, educational scholarships.

**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
- Must be able to lift up to 50 lbs.

**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