

## Line Cook

*Sheridan Livery Inn and Restaurant | Lexington, Va*

Looking for a "hands on" role in a fast paced environment? Are you interested in working for a great company? Then you may be a terrific fit for our Line Cook opening at the Sheridan Livery Inn and Restaurant.

### WHAT ARE WE LOOKING FOR?

Up To Par exists to create success for its clubs and hotels through a philosophy of continuous improvement, operational excellence and flawless execution achieved through a culture of financial discipline, safety, and community and environmental stewardship that develops and delivers innovative solutions for its customers, while providing a dynamic and challenging environment for its Associates. This continued leadership is the result of our Associates staying true to our Vision, Mission, and Values. Specifically, we look for demonstration of these Values:

### From Our Family to Yours, Delivering Exceptional Experiences Every Step of the Way

**Execution** | Translate your words into actions  
**Care** | Creating a positive work environment  
**Honesty** | We do the right thing, all the time  
**Ownership** | We're the owners of our actions and decisions.  
**Teamwork** - We're team players in everything we do

### WHAT WILL I BE DOING?

As a Line Cook, you will be primarily responsible for preparing food, assisting the Executive Chef and culinary team in the setting up of allocated food stations including food preparation according to the description, while adhering to sanitation practices. All functions are carried out to maintain an environment of teamwork. Specifically, you will be responsible for performing the following tasks to the highest standards:

- ❖ Set up stations and collect all necessary supplies to prepare the menu for service.
- ❖ Prepare a variety of foods; meat, seafood, poultry, vegetable, and cold food items.
- ❖ Prepare buffets and food displays while maintaining the highest hygienic standards.
- ❖ Cover, date, and correctly store all bits and pieces and food prep items.
- ❖ Serve menu items compliant with established standards.
- ❖ Close the kitchen correctly by following the closing checklist for kitchen stations.
- ❖ Maintain a prepared and sanitary work area at all times.

A full job description will be given to Associate at the time of hire by management for which they will be responsible. Job descriptions are intended to be overall guidelines for the job and NOT a step-by-step account of the Associate's duties.

## **Qualifications**

- ❖ Must be nice
- ❖ Must be able to work unsupervised
- ❖ Must possess a positive attitude and work well with other team members
- ❖ Must be able to communicate clearly with managers, and other personnel.
- ❖ Be able to reach, bend frequently and lift up to 40 pounds,
- ❖ Be able to work in a standing position for long periods of time (up to 7 hours).
- ❖ Be able to work in a fast paced environment

## **What will it be like to work for Up to Par?**

Up To Par Management is a leading club and hospitality management company specializing in golf, country club and hospitality operations. Up To Par is a growth-oriented company providing opportunities for its partner clubs and Associates. Our vision is to Be The Best Hospitality and Golf Management Company while delivering on our purpose, which is to Deliver Positive Financial Results and Exceptional Experiences and, our amazing Associates are at the heart of it all!