

LINE COOK

FULL- TIME

We are looking for a professional line cook to prepare food to the exact chef's specifications. Line cook duties will consist of assisting the executive and sous chef with their daily tasks. The successful candidate will play a key role in contributing to our customer satisfaction and acquisition goals.

RESPONSIBILITIES

- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

REQUIREMENTS - SKILLS, ABILITIES AND KNOWLEDGE - For Line Cook Position

- Ability to work in a fast-paced and stressful environment without losing composure
- Professional cooking skills: The cook must have a strong knowledge of professional cooking practice, including handling knives and ensuring safety of food, team members, and customers
- Knowledge of recipe: He/she must have a strong knowledge of recipe to be able to prepare varieties of food using different methods
- Possession of knowledge of federal, state, and local regulations and processes relating to food preparation and safety
- Possess High School Diploma
- Good communication skills: The line cook must be able to pass ideas and information clearly to colleagues, food servers, customers, and management without being misunderstood
- Analytical skills: The cook must be able to analyze several contending options in the course of work and make the best decision as quickly as possible

BENEFITS

- Life Insurance
- Long Term Disability
- Short Term Disability
- Medical, Dental and Vision Insurance Plans
- Paid Holiday, Vacation, Sick and Personal Days



ABOUT THE COMPANY

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 Core Purpose is to positively impact others.

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.

OTHER

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee for this job. Duties, responsibilities, and activities may change at any time with or without notice.

Up To Par Management and Taylor Hospitality are Equal Opportunity Companies, We are proud to be an equal opportunity workplace and are an affirmative action employer. We are committed to equal employment opportunity regardless of race, religion, sex, national origin, sexual orientation, age, citizenship, marital status, or disability.