



Job Description

Position: Line Cook

Department: Food and Beverage

Supervisor: Executive Sous Chef

Job Summary (Essential Functions)

Prepare food in accordance with club recipes and standards.

Job Tasks (Additional Responsibilities)

1. Prepares all required items.
2. Sets up service units with needed items.
3. Prepares items that are ordered in accordance with established portions and presentation standards.
4. Notifies sous chef of expected shortages.
5. Ensures that assigned work areas and equipment are clean and sanitary.
6. Assists the sous chef in maintaining security and safety in the kitchen.
7. Maintains neat professional appearance and observes personal cleanliness rules at all times.
8. Sets-up, maintains and breaks down prep cook station.
9. Requisitions items needed to produce menu items.
10. Adheres to state and local health and safety regulations.
11. Covers, dates and neatly stores all leftover products that are re-usable.
12. Maintains the highest sanitary standards.
13. Coordinates and times orders with other kitchen operations.
14. Makes recommendations for maintenance, repair and upkeep of the line prep area and equipment.
15. Attends staff meetings.
16. Assists with other duties as assigned by executive chef and sous chefs.

Reports to: Executive Sous Chef and Sous Chefs

Supervises: No supervisory duties are included in this position.