



Job Title: Line Cook

Status: Regular, Full-Time

Department: Restaurant-BoH

Reports to: Food & Beverage Director

Join a team of passionate hospitality professionals at Old Trail Golf Club & Restoration Restaurant with the opportunity to grow with our business by assisting our leaders in areas of banquets, special events, club lifestyle and recreational food venues. We are looking to add partners to our team who share our appreciation and commitment to a sustaining business with a bright and enduring future.

Restoration Restaurant has maintained itself as a local favorite providing take out business and continuing our platform for indoor & outdoor dining with a casual fare in a comfortable setting. Our established reputation draws in local regulars and tourism visitors alike to experience our delicious lunches, dinners, Sunday brunches, craft beer & local wine selections, as well as to host various banquet & wedding events.

Some of the added benefits of joining our team full-time include salary and paid time-off, as well as available health insurance and continuing education opportunities.

POSITION SUMMARY:

A line cook will be able to build positive relationships with coworkers through effective listening and verbal skills, and creatively finds ways to problem solve. Use experience, flexibility, high energy, and positivity to effectively work as a team member to meet and exceed goals and customer expectations. Be able to maintain a safe and positive atmosphere that welcomes and respects all individuals that enter our dynamic restaurant.

ESSENTIAL FUNCTIONS:

- Help stock, prepare, and cook meals as per our standard recipes, standards, and procedures and those of the industry.
- Prepare consistent meal portions with our ingredients so that they are ready for orders in accordance with state health department code and procedures.
- Stock work area and keeps work stations and equipment clean and sanitized.
- Ensure proper food handling procedures are followed when creating any kind of food or beverage product and ensure proper dating is done on all products in your area of responsibility.
- Report any maintenance needs, injuries, or unsafe working conditions in the back of house area to the Manager on Duty.
- Demonstrate the ability to interact with members, guests, and coworkers in a friendly, enthusiastic and outgoing manner.
- Communicate professionally, concisely, and clearly when speaking to develop and maintain positive working relationships.
- Know and review all emergency procedures and respond to emergency situations in accordance with policies and procedures; complete related reports as required.
- Maintain accurate records as required by the state health department code.



- Exercise extreme caution and carefully follow instructions and procedures when using chemicals to ensure proper sanitation and cleanliness in the back of house area.
- Help keep the back of house area floors mopped and clear of debris.
- Assist in putting away inventory orders as needed.
- Attend all staff meetings and in-service trainings.
- Perform other duties as assigned or any reasonable job requests.

QUALIFICATIONS:

- Certifications: ServSafe (preferred but not required at time of hiring, but must be able to obtain within the first 6 months of employment).
- Work Experience(s): Cooking Experience, Customer Service, and/or Dish Washing (preferred but not required).
- Availability: Flexible and able to work nights, weekends and holidays.

WORK ENVIRONMENT & PHYSICAL DEMANDS:

- The physical demands described here are representative of those that must be met by the employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.
- Remain alert with no lapses of consciousness.
- See, observe, and serve all sections of an assigned zone or area of responsibility.
- Ability to speak, read, and comprehend instructions, short correspondence, and policy documents, as well as to converse comfortably with customers.
- Ability to reach overhead and below the knees, bend, twist, walk, and stand for extended periods of time.
- Ability to move, lift, carry, push, pull, and place objects weighing less than or equal to 50lbs without assistance.
- Ability to understand and do general math.