

ST IVES COUNTRY CLUB

~LINE COOK~

St Ives Country Club is currently seeking motivated, reliable, physically & mentally strong line cooks who can be cross-trained that possess a great work ethic with a strong desire to gain experience within the culinary field. Line Cooks will be trained according to the St Ives standards

RESPONSIBILITIES & SKILLS

WORK SAUTÉ

BEAUTIFULLY SEAR FISH - NAIL A LA MINUTE SAUCES - NOT OVERCOOK PASTAS - EXECUTE PREP WELL

WORK GRILL

KNOW TEMPERATURES OF ALL MEATS AND FISH - BASIC BUTCHERING SKILLS - EXECUTE PREP WELL

WORK PANTRY

BUSY LINE EXPERIENCE - EXECUTE HOUSEMADE VINAIGRETTES, AIOLIS AND DRESSINGS - UNDERSTAND BASIC ASSEMBLY - BASIC PASTRY/DESSERT PLATE UP - EXECUTE PREP WELL

JOB REQUIREMENTS

- MUST BE HUMBLE, EFFICIENT, ABLE TO "SHOOT FROM THE HIP"
- MUST KNOW FOOD
- MUST KNOW MISE EN PLACE (BE ORGANIZED)
- MUST BE ABLE TO WORK WELL WITH OTHERS
- MUST TAKE RESTAURANT/KITCHEN WORK SERIOUSLY
- HAVE A SENSE OF HUMOR
- POSSESS COMMON SENSE
- CAN BE CONSISTENT
- POSSESS A SENSE OF URGENCY

LINE COOK WAGES

\$12.00 - \$18.00 PER HOUR

FULL TIME EMPLOYMENT BENEFITS

401(K) MATCHING ~ COMPREHENSIVE MEDICAL PLAN ~ DENTAL INSURANCE ~ VISION INSURANCE ~ PAID TIME OFF ~ FLEXIBLE SCHEDULE ~ PROFESSIONAL DEVELOPMENT ASSISTANCE ~ EMPLOYEE DISCOUNTS ~

