



University Golf Club

Line Cook

SUMMARY

The Line Cook prepares food and makes sure Servers deliver each dish to customers in a timely manner. A Line Cook is responsible for that station's workflow and getting meals out on time. They oversee the cooking process from start to finish and determine how much time each step requires.

ESSENTIAL JOB RESPONSIBILITIES/DUTIES/TASKS *include the following but not limited to:*

Policy

- Follow all standards set by the Executive Chef & Sous Chef
- Handle all food products with respect and follow all food safety laws and guidelines
- Follow all UGC policies and standards
- Lead by example
- Be an active and positive member of the culinary team

Product Quality and Consistency

- Responsible for food quality and consistency of the highest possible standard
- Sets up and stocks food items and other necessary supplies.
- Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards.
- Prepares food items by cutting, chopping, mixing, and preparing sauces.
- Maintain cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage.

Teamwork, Participation and Attitude

- Participate in culture that is based on positive attitude, open communication and conversation that promotes team building, a rewarding atmosphere, and a high level of morale
- Adhere to appropriate company uniform standards
- Communicates any receiving or prep issues
- Have positive "can do" attitude
- Support all departments of UGC in creating an exceptional guest experience

Facility and Equipment

- Adhere to all health department regulations as they relate to proper heating, cooling, storing, prep, methods, etc.
- Keep all areas of kitchen clean and organized
- Assist in areas of safety, sanitary, organizational, and overall atmosphere, and conditions of the kitchen environment
- Manage and control all kitchen equipment use and upkeep
- Properly store and rotate products to reduce waste and ensure freshness
- Adhere to portion control standards in order to maintain accurate food cost and consistency

SKILLS AND QUALIFICATIONS

To perform this job successfully, this individual must be able to perform each essential duty above satisfactory.

- 3+ years previous Banquet/Event cooking experience; hotel experience would be an asset
- Previous supervising experience
- Must carry a valid food safe certificate (level 2)
- Demonstrate a high level of professionalism
- Ability to work with a sense of urgency
- Good organizational and communication skills
- Ability to focus and work efficiently
- Ability to communicate effectively and professionally

**** All new hires must be vaccinated with 2 doses of an approved Covid-19 Vaccine****