

Food & Beverage

Position:	Line Cook
Reports to:	Executive Chef, Food Service Managers and Kitchen Supervisors
FLSA Status:	Hourly
Prepared by:	F & B Director
Approved by:	General Manager

Essential Function:

Preparing high quality food items for our members and guests in a timely manner while practicing safe food handling practices and maintaining a clean and safe food preparation environment.

Duties and Responsibilities:

- Preparing sufficient quantities of food for the meal period as dictated by the prep list and communicated business needs.
- Checking quality of product for all items.
- Advising dining room supervisor of any out-of-stock items before the meal period.
- Prepare tickets for dining room customers as quickly as possible while maintaining quality presentation standards and appropriate service temperatures.
- Cleaning all equipment and work area throughout the shift and clean and sanitize at the end of your shift.
- Assist dishwasher if necessary.
- Operate all kitchen equipment and utensils in a safe and appropriate manner.
- Prepare all food items in accordance with the specified health standards set by the Maricopa Environmental Health Department.
- Store and restock all food items according to specified health standards set by the Maricopa Environmental Health Department.
- Follow all food and chemical handling safety rules.
- Wear appropriate and specified food handlers attire.

Physical Qualifications and operational demands:

- Ability to safely lift up to 50 lbs
- Ability to stand for long periods of time
- Ability to operate and utilize all kitchen equipment and utensils in a safe and effective manner
- Ability to prepare multiple items at the same time in a fast paced stressful environment while maintaining a positive professional demeanor
- Ability to communicate positively, effectively and professionally with supervisors, guests and co-workers
- Hold a current Maricopa County Food Handler's Card.

This description is a general overview of the above position and duties may be added or deleted at the discretion of the Executive Chef, General Manager or Food and Beverage Manager.