



## Windsor Yacht Club

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**Position: Line Cook**

**Accountable to: Executive Chef, Sous Chef**

**Supervision Given: Minimal**

### Skills Required

- Advanced food preparation knowledge
- Understanding of a la carte and banquet cooking techniques
- College Diploma or equivalent
- Understanding of ordering and receiving procedures
- Thorough understanding for the creation of soups and sauces
- Completion of cooking training certificate
- Solid baking foundations

### Job Summary

*Completes and prepares food service items in a timely manner ensuring that food quality, consistency and presentation meet or exceed Member expectations. Follows standard recipes and standard procedures for production and presentation of food service items.*

### Job Duties and Responsibilities

- Adhere to the limits of authorized policies, procedures, programs and budgets
- Prepares and cooks meals for all food service areas of the Club.
- Prepares and assists with the cooking for banquet functions.
- Prepares staff meals
- Conducts inventories with Executive Chef
- Maintains a clean and sanitary work area and storage facilities
- Prepares stocks, soups and sauces
- Receives inventory, when necessary, and stores in appropriate places
- Promptly reports any and all accidents or injuries and unsafe conditions in the kitchen
- Assists with the checking of quantity and quality of incoming produce and supplies
- Completes requisitions
- Maintains and cooperates with any and all security procedures with respect to kitchen inventory
- Assists with training of line & prep cooks
- Advises server/bartending staff of daily specials
- Preparation of produce and food service items for banquets and daily menu
- Adheres to club policies and procedures
- Ensures that all health and safety regulations are adhered to.
- Plans and prepares and serves food service items and buffets and barbecues
- Any other duties as assigned by management.