

Kashkonong Mounds Country Club

ESTD  1924

HEAD LINE COOK

Responsible for ensuring customer satisfaction by aiding the Kitchen Manager in the coordination of kitchen activities. Oversees the kitchen operation in the absence of the Culinary Manager. Prepares and cooks a wide variety of foods to fulfill customer requirements.



Responsibilities

- Prepare, cook, and serve hot and cold meals to guests. Provide for special dietary requirements when necessary. Work with the Kitchen Manager to determine needs and provide input for menu item selection. Helps plan for special events.
- Helps Kitchen Manager in ensuring that all kitchen and waitstaff members know and understand safe handling procedures for equipment and food, and promotes good hygiene practices.
- Works with the Kitchen Manager and waitstaff in ensuring that all customer needs are taken care of and that the kitchen is equipped to handle the demand.
- Helps waitstaff become familiar with the menu and specialty items so that items can be described to guests i.e. ingredients, cooking methods (boiled, broiled, baked, fried), etc.
- Keeps all equipment clean and well-maintained. Communicates to the Kitchen Manager any faulty appliances, damaged furniture, equipment, or any potential hazard. Keeps the kitchen clean and ready for the next meal service.
- Ensures customer satisfaction at all times and works to correct any issues in a timely manner. Visits with customers whenever able.
- Assists the rest of the restaurant team as necessary. Before leaving at the end of each shift, make sure there are no other activities that need your assistance.
- Fulfills other duties as assigned.
- Excellent customer service skills, with a courteous and helpful demeanor
- The ability to work with numbers and use of good judgment and decision-making abilities is required.

Job Type: Full-time

Pay Rate: \$17 - \$18/hour

Weekly Day Range: Wednesday - Sunday

Work Setting: Casual dining restaurant

Culinary Experience: 2 years (Preferred)