

**Department: Food & Beverage****Job:** Line Cook**Reports To:** Executive Chef & Sous Chef**Classification:** Full Time and Part Time Seasonal (must be available to work any shift including early mornings, days, weekends & holidays)**Salary:** \$17 per hour or based on experience plus gratuity**Summary:** We are looking for a professional Line Cooks to prepare food to the exact chef's specifications and to set up stations for menu. Line Cook duties will consist of assisting the executive and sous chef with their daily tasks. The successful candidate will play a key role in contributing to our customer satisfaction and acquisition goals.**Primary Responsibilities:**

- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Adhere to food safety, Food Handling and W.H.M.I.S. standards
- Maintain a positive and professional approach with coworkers and customers

**Physical Environment and Qualifications:**

- Proven cooking experience, including experience as a Line Chef, Restaurant Cook or Prep Cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Must be willing to work multiple shifts including, morning, afternoon, evenings, weekends and holidays.
- Long periods of standing on your feet.
- Work in a fast-paced environment, with accuracy.
- Ability to lift to 25 LBS.

**Job Perks:**

- Golfing privileges
- Discounts on Golf Shop merchandise
- Discount on food & beverage

**Apply:** Please submit your resume & cover letter to:

Executive Chef James Ritchot

**[Jamesritchot@belacres.com](mailto:Jamesritchot@belacres.com)**