

Department: Food and Beverage

Job Title: Line Cook II* - Slopeside Pub & Grill

Reports to: Executive Chef/Executive Sous Chef - Slopeside Pub & Grill

Summary of Position:

Accurately and efficiently cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating, garnishing of cooked items and preparing appropriate garnishes for all hot menu items. Line Cooks are categorized into 3 sections. Cook I is minimal experience. Cook II has experience in all stations but may be limited or their expertise is in one or two stations. Cook III is experienced in all areas of the kitchen and in the absence of a sous chef they would be able to maintain and run the kitchen for a period of time.

Duties and Responsibilities

Include but are not limited to:

- Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
- Assumes 100% responsibility for quality of products served.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range, refrigeration equipment and the entire kitchen.
- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly.
- Assists in food prep assignments during off-peak periods as needed.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Kitchen Manager or manager-on-duty.
- Inform supervisors when equipment is not working properly, when supplies are getting low and order supplies as instructed.
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant as directed by the kitchen manager or immediate supervisor.
- Maintain cleanliness of the entire property.
- Complete all checklists.
- Attends all scheduled employee meetings and brings suggestions for improvement.

Requirements:

Include but are not limited to:

- At least 18 years of age
- Must be able to work indoor/outdoor in all weather conditions.
- Minimum 1-year previous experience as a line cook.
- Safe Food Handler Certified.
- Able to work independently
- Ability to work under pressure and prioritize tasks.
- Ability to communicate effectively in a positive/upbeat fashion utilizing English; both in oral and written form.
- Excellent organizational skills
- Team Player
- Maintain a professional, neat and well-groomed appearance adhering to Blue Mountain appearance standards.
- Must be able to stand for entire shift and work for extended periods of time.
- Timely and reliable attendance is absolutely essential even in inclement weather.
- Must be available to work a flexible workweek including all weekends and holidays and the stamina to work 50 to 60 hours per week.
- Be physically able to reach, bend, stoop and lift bags, cases and stacks weighing up to 60 pounds multiple times.

**This position is offered both seasonally and part-time. Full time positions offered on an as-needed basis.*