

Line Cook
Oak Hill Golf Club

ABOUT OAK HILL GOLF CLUB

Oak Hill Golf Club is a private, member owned golf club located two miles north of Milford, New Jersey, in the hills of Holland Township.

Oak Hill Golf Club is looking for a professional line cook 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 line cook takes council from the Executive Chef and Sous Chef to create, implement menu items and concepts. The successful candidate will play a key role in contributing to our customer satisfaction and acquisition goals.

PRIMARY DUTIES AND RESPONSIBILITIES

- Set up and stocking stations with all necessary supplies
- Preparing food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answers, 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
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive attitude
- Work to continually improve guest dining satisfaction.
- Ensure sanitation and food standards are achieved.

KNOWLEDGE, SKILLS, AND ABILITIES

- Understanding of the various cooking methods, ingredients, equipment and procedures
- Must be able to communicate clearly with managers, kitchen and dining room personnel
- Timing, consistency and taking initiative during daily activities
- Must be able to work nights and weekends
- Previous experience is a plus. Willing to train

The position offered is Part-Time, Seasonal (10-month) to start located in Milford, NJ.