

Job title: LINE COOK
Department: Food & Beverage
Status: Non Exempt

We are searching for a FT Line Cook with experience in an hotel, restaurant or country club setting. Normal scheduled hours are 6:30 am to 3 pm includes weekends and days off during the week. However, may include evening, weekend or holiday work to meet scheduling requirements. If interested in this position, call 407.571.5454 or fax to 407.682.6581 or email to ann.cook@lifespacecommunities.com

PURPOSE

This individual will be responsible for creating an excellent culinary experience for residents & guests.

DUTIES NOT LIMITED TO INCLUDE

- *preparation of all food items
- *proper sanitary handling, preparation and storage of food, using standardized recipes, using standard methods of preparation, meeting daily meal schedules and serving required portions, caring for and cleaning equipment.
- *assist with the receiving and storage of foods and non food supplies.
- *Responsible for the preparation of all food items for the restaurant and special functions in accordance with standard recipes and methods of preparation and presentation.
- *Prepares plates and garnishes all food items.
- *Directs Cook's Assistants in the preparation of all foods including, but not limited to, special diets.
- *Plans food production to coordinate with meal service hours so that quality, temperature, and appearance of food are preserved.
- *Maintains assigned workstation in safe and sanitary condition.
- *Inspects kitchen equipment and reports repair needs to Food & Beverage Director/ Executive Chef.

MINIMUM REQUIREMENTS

- *5 yrs of cooking breakfast and sauce skills is required.
- *Must have good interpersonal skills, be able to multi-task, is organized, and a team player.
- *Ability to prioritize and work well with deadlines is important.
- *Must be able to embrace change and adapt to changing circumstances.
- *Must certify to meeting all criminal background screening requirements of the Affidavit of Compliance approved by the Agency for Healthcare Administration upon hire and thereafter according to current statutes.