

Do you love to cook? Cherokee Town and Country Club is looking for a Line cook that genuinely loves food and the craft of cooking and is skilled at fostering a professional and positive kitchen environment. Demonstrates a positive attitude and actions through a display of courtesy, service, cooperation, hospitality, and professionalism to the membership, guests, and fellow employees. Must be a 'team' player.

### **Job Summary (Essential Duties)**

Works under supervision of Executive Sous Chef, Banquet Chef or Executive Chef in matters concerning food served to respective dining outlets. Sees that food is cooked at the highest quality standards as and when ordered.

### **Job Knowledge, Core Competencies and Expectations**

Ensures that work area is safe and secure

Adheres to state and local health and food safety regulations

Maintains a complete day-to-day knowledge of menu preparation and presentation.

Attention to detail, knowledge of ingredients and recipe conversions

Have the desire to succeed and progress

### **Job Tasks/Duties**

Any item prepared must be of the highest quality of ingredient and execution to ensure members satisfaction

Carry Cherokee standard cards as part of uniform

Have good listening skills and get perfect clarity before doing assigned tasks

The preparation of all items that appear either on the menu or as a special pertaining to their specific station.

The cooking to proper doneness of all items that appears either on the menu or as a special.

All accompanying sauces, relishes, dressings and garnishes for all grilled and broiled items that appear either on the menu or as a special.

The overall cleanliness of the station, all walk ins, coolers and mise-en place shelf, as well as the accompanying storage cart.

The nightly inventorying and proper storage of all proteins.

Any additional prep assigned by the Executive Sous Chef, Banquet Chef or Executive Chef.

Possesses technical skill needed to fulfill required job duties.

Shows active interest in self-improvement.

Exhibits professional attitude towards superiors, colleagues and work.

Is timely and checks with Sous Chef before leaving.

Makes sure oncoming shift is in place and is aware of all outstanding orders

Correctly inventories and requisitions all foodstuffs.

Understands and uses recipes cards and production sheets

Produces correct amount of mise-en-place for daily use, by using recipe cards and production sheets, with as little waste of time and product as possible.

When time permits assists with the production of banquet of mise en place.

Checks with Executive Sous Chef, Banquet Chef and Executive Chef for any special items needed for that meal period, produces correct amount so that time and product is not wasted.

Prepares all foods to the proper doneness and seasons correctly.

### **Physical Demands**

Occasionally required to sit

Required to walk often and stand for long periods of time

Required to use hands to hold, carry, handle or feel

Required to reach with hands and arms

Required to talk and hear

Occasionally required to bend, lift or climb

Often required to lift moderate weights (25-50 pounds)

Occasionally required to lift heavy weights (50 pounds or greater)

Finger dexterity required

Hand coordination required

Specific vision abilities required for this job include: close vision, distance vision, ability to adjust or focus

### **Required Qualifications:**

2 years of experience as a Line Cook at Cherokee, other Country Club or similar hospitality establishment. Preferred: supervisory experience.

Serve safe certification

Must be able to lift at least 50 lbs.

Must be able to stand long durations

Able to understand and communicate in English

Have a sense of urgency

### **Preferred Qualifications:**

Culinary degree or ACF equivalent

Training certification

Bachelor's degree in Food Services Management or a related field and one year of related experience; or a combination of education and related experience.

### **Reports to:**

Executive Sous Chef

**We participate in Everify / Cherokee is a Drug Free Workplace**

Our organization has partnered with Talent Plus, a company that develops scientifically validated selection and development tools to identify the natural talents of our prospective employees.

To complete your application, we ask that you complete the following online assessment. This assessment will enable us to better understand your unique talents and how they align with our culture. The assessment will take approximately 25-30 minutes to complete.

[Talent Assessment Link](https://prod-tbex.talentbankonline.com/TBEX/p/reg/cherokee) (https://prod-tbex.talentbankonline.com/TBEX/p/reg/cherokee)

Apply here: <http://www.Click2Apply.net/yqn3f9jj737d4js6>

PI108258124