

Line cook

Want to become a part of a working family? Harbour Ridge Yacht and Country Club might be your next career! HRYCC is a beautiful 885-acre private club community located in Palm City, FL. The club is proud of our wooded and naturally landscaped vistas and 111-acre Audubon-sanctioned preserve. A few of our amenities include two signature golf courses, the Lakeside lifestyle center with 9 Har-Tru tennis courts, 8 pickle ball courts, a pool and much more! Could you be the next Line Cook?

Compensation and Benefits:

- \$25.00
- Medical, Dental, Vision, 401k with Match, FSA, HSA, Vacation & PTO, Various additional voluntary benefits

Job Summary: Prepare, cook and serve all hot and cold foods for la carte, buffet and banquet service. Ensure that all food items are being prepared according to club recipes and standards. Responsible for ensuring that all items are on all stations using a checklist. Taste and check all food items before service to ensure freshness and proper seasoning; and checking with supervisor if not sure. Ensure that all sanitation requirements are being handled (i.e.: proper food temperature, cooler food temperatures etc.).

Essential Duties and Responsibilities include the following, but are not limited to:

- Performs all cooking functions to prepare daily menus.
- Ensure that all food items are stored in a suitable container and clearly labeled.
- Prepare all soups; maintain all prep items involved in a la carte menu and buffet.
- Prepare lunch and dinner for employee meals.
- Ensure that all work areas are safe and report any unsafe conditions to your supervisor.
- Ensure that all a la carte orders are delivered to the guest within the time standards set.
- Perform other duties and tasks assigned by supervisor due to member volume.
- Maintain a clean and sanitary work station.

Job Requirements include the following, but are not limited to:

- Conduct day-to-day operations of the kitchen in a business-like, ethical and professional manner.
- Follow company policies and procedures.
- Observe safety and security procedures.
- Maintain good working relationships and strive to exceed customer service expectations of club members, guest, employees and all customers.
- Dress appropriately according to uniform standards and well groomed.
- Maintain a clean and professional workspace.
- Demonstrate record of good work attendance and reliability; regular and punctual in attendance.
- Demonstrate flexibility in work habits and work schedule.
- Use of time effectively; complete work in a timely manner.
- Seek to improve self in knowledge and skills.

Qualifications: To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed above are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable qualified individuals with disabilities to perform the essential functions.

Certificates/Licenses: High School Diploma; Culinary Degree (preferred)

Work Environment: The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable qualified individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is occasionally exposed to outside weather conditions; occasionally works in wet or humid conditions; occasionally works near moving mechanical parts, fumes, airborne particles, toxic or caustic chemicals. The noise level in the work environment is usually moderate.

Physical Demands: The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is required to stand; use hands to finger, handle, or feel; and reach with hands and arms. The employee is occasionally required to stoop, kneel, crouch or crawl. The employee frequently is required to walk, climb or balance, talk, see and hear. The employee must regularly lift and/or move up to 50 pounds and frequently lift and/or move up to 25 pounds. The employee must occasionally lift and/or move more than 100 pounds. Specific vision abilities required by this job include close vision; distance vision; color vision; peripheral vision, depth perception and ability to adjust focus.

Harbour Ridge Yacht And Country Club is a drugfree workplace. All candidates must be able to pass a background and drug screen.

Harbour Ridge Yacht And Country Club is an equal opportunity employer.