



JOB TITLE: Line Cook/Banquet Cook
DEPARTMENT: Kitchen
REPORT TO: Executive Chef Nate Weimer
APPLY ONLINE: Anchoragegolfcourse.com or email resume to chef@anchoragegolfcourse.com or Call 907-522 - 3328

JOB STATEMENT/PURPOSE:

Line cooks are responsible for preparing and/or directing the preparation of food to be served complying with all applicable sanitation, health, and personal hygiene standards and following established food production programs and procedures.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- ❖ Able to prepare food according to food handlers' guidelines
- ❖ Able to do repetitive work
- ❖ Knowledge of cooking procedures
- ❖ Able to communicate with Prep Cooks & Wait staff
- ❖ Maintain the quality and appearance of items prepared
- ❖ Stock and re-stock items prepared
- ❖ Maintain cleanliness and safety in the work area
- ❖ Label and date all food stored and rotate food as needed
- ❖ Able to work in a high pace and hot environment
- ❖ Able to multi-task
- ❖ Maintain thorough understanding of menu items and preparation techniques

JOB SPECIFICATIONS:

- ❖ Must have a high school diploma or equivalent
- ❖ Some experience in food preparation helpful but not required
- ❖ Assist the Executive Chef in the menu preparation process
- ❖ Must have general knowledge of kitchen related equipment
- ❖ Knowledge of safety rules for kitchen equipment
- ❖ Able to lift 50 lbs
- ❖ Arrive on time and demonstrate effective time management
- ❖ Flexible with job duties
- ❖ Able to work all shifts and holidays
- ❖ Arrive 15 minutes prior to assigned shift
- ❖ Report to managers when something is broken or needs repair
- ❖ Follow written and verbal instructions
- ❖ Must be a team player
- ❖ Provide prompt, courteous, and professional service to customer