



## **Line Cook**

Le Sueur Country Club  
Le Sueur, Minnesota

Le Sueur Country Club is seeking a motivated and career-minded individual needed for preparation of high-quality food in a timely, efficient, sanitary, and consistent manner. This individual should be prepared to work in a fast-paced and ever-changing environment while delivering a high-quality member dining experience. A good candidate must be adaptable and able to multitask while working collaboratively with the kitchen team and front of the house staff.

### **Responsibilities**

- Set up workstations with all needed ingredients and cooking equipment
- Prepare ingredients by following recipes; slicing, cutting, chopping, mincing, stirring, whipping, and mixing ingredients; adding seasonings; verifying taste; and plating meals
- Serve meals by reviewing recipes; assembling, combining, and cooking ingredients; and maintaining a sanitary kitchen
- Execute cold food production in accordance with standards of plating guide specifications
- Attend to the detail and presentation of each order
- Complete hot meal preparation by grilling, sauteing, roasting, frying, and broiling ingredients and assembling and refrigerating cold ingredients
- Ensure great presentation by dressing dishes before they are served
- Adhere to proper food handling, sanitation, and safety procedures; maintain temperature logs as required; and maintain appropriate dating, labeling, and rotation of all food items
- Store leftovers according to established standards
- Assist with receipt of deliveries
- Maintain cleanliness and sanitation of equipment, food storage, and work areas
- Maintains the highest Food Quality and sanitary standards
- Makes recommendations for maintenance, repair and upkeep of the line prep area and equipment
- Completes other duties as assigned

### **Skills**

- Minimum 2 years of cooking experience in a fast paced restaurant environment
- High school diploma or equivalent; Culinary degree preferred

- Demonstrated knowledge of and skill in ability to safely and effectively operate standard food service equipment
- Excellent oral communication skills
- Planning, problem solving, and teamwork abilities
- Follows all state and local health and food safety regulations