



## Line Cook – Red Fox

### Full Time

#### Position Summary:

The Line Cook in the Red Fox Restaurant prepares daily lunch and dinner specials as ordered by our members and their guests.

#### Job Specifications:

- Assist the Chef with the production of hot and cold meals according to the standards of the recipes
- Have a “can do” attitude to satisfy special meal requests by members
- Follow sanitation standards and proper food handling techniques
- Maintain an organized and clean work area in the kitchen at all times
- Unload and stock product as delivered
- Have good knife skills, knowledge of various cooking methods and use of kitchen equipment
- MUST be available weekends, holidays and occasional evenings.
- ServSafe Certified preferred
- Stand on your feet 6 – 8 hours per shift.
- Have good communication skills, positive attitude and a friendly personality.

Shift hours vary between 7:00/8:00am to until 3:00/4:00pm

Follow the instructions for submitting our Employment Application or bring your resume and application to our receptionist in the main clubhouse.