



## Job Description

**Position Title:** Cook / Line Cook  
**Position Supervisor:** Executive Chef  
**Supervisory Duties:** None

**Job Number** 2023-06  
**Schedule:** Full-Time, Seasonal

**Salary:** \$15- \$20/hr      **FLSA Status:** Non-Exempt      **Travel Req'd:** Up to 15%

### Summary

The cook/line cook is responsible for preparing a variety of meal ingredients, dishes, condiments, and other items as directed by the Executive Chef, Executive Sous Chef, or Sous Chef. This position performs under general supervision and has limited discretion and decision-making authority; work is performed across various stations within the clubhouse kitchens and/or food trailers.

### Essential Duties & Responsibilities

- Prepare meal ingredients as directed by Chefs and/or supervisory staff.
- Prepare fresh produce by peeling, cutting, and portioning.
- Prepare meats by trimming, cutting, and portioning.
- Prepare menu and banquet items (meals, desserts, sides, and other offerings) as directed and in accordance with Club standards of quality and presentation.
- Mix and prepare condiments, dressings, and sauces.
- Assist with unloading, inspection, storage, and rotation, and inventory of raw ingredients and supplies.
- Assist with cleaning kitchen/cooking areas and equipment.
- Maintain compliance with applicable health, safety, food handling, and hygiene codes and standards.
- May perform other related duties as assigned.

### Minimum Education & Experience

Preferred:

- High school or vocational school coursework in kitchen basics, food handling/safety, and food preparation.
- 1 year experience as cook/line cook for restaurant, cafeteria or similar.
- Experience in fine dining establishment.

### Knowledge, Skills & Abilities

- Knowledge of basic culinary/food preparation skills to include sauté , frying, baking, broiling, roasting, braising, soups, sauces, steaming, poaching and smoking.
- Ability to operate kitchen equipment to include slicer, mixer, microwave, smoker, fryer, broiler, salamander, robot coupe, alto-sham, ovens, steamer, steam kettle, and dish machines.
- Ability to function well in high-paced and at times stressful environment.
- Ability to follow standard operating procedures and to work quickly and efficiently.
- Ability to maintain personal hygiene.
- Proven skill in baking or confections.
- Ability to communicate effectively orally and in writing.
- Ability to work with a team and interact with others in a professional and courteous manner.



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- Ability to read and apply information from Material Safety Data Sheets (MSDS) associated with cleaning solvents/solutions/materials.
- Ability to appropriately and safely store cleaning solvent/solutions/material/supplies.
- Ability to maintain the confidentiality of Stock Farm Club and member and guest information and to maintain professionalism and image of the Stock Farm Club.
- Ability to lift to 75 pounds.

### Preferred:

- Prior satisfactory performance as a team member of the Stock Farm Club.
- Experience in a private club or fine dining environment.
- Knowledge of or experience the hospitality industry and/or private clubs.
- 1 or more years' experience as cook, sous chef, or similar in fine dining environment.

### Additional Requirements

- Must be able to successfully pass employment background checks.
- Must be able to work variable schedule with unpredictable hours, based on needs of the Club operations and scheduled events.
- Must be able to work holidays, weekday, weekend, and evening/late evening hours as required.
- Ability to work outside in adverse weather conditions as needed and to walk on uneven ground.
- Ability to work hours other than 8 a.m. to 6 p.m. as required.
- Ability to perform same-day travel on Stock Farm Property and within local geographic region.

### Environmental & Physical Conditions

Work involves sitting and walking; prolonged periods of standing and working in a kitchen; exposure to extreme heat, steam, and cold present in a kitchen environment; extensive use of arms and legs, stooping; pulling and pushing; kneeling, and bending; and safely lifting and carrying items up to 75 pounds.

*Stock Farm Club is an equal employment opportunity employer (EEO). The Club does not refuse employment or discriminate in compensation, or the other terms, conditions, and privileges of employment based upon race, color, national origin, age, physical or mental disability, marital status, religion, creed, sex, political beliefs, genetic information, veteran's, LGBTQ, vaccine status or whether a person has an immunity passport status. The Club does not tolerate discrimination or harassment because a person is married to or associates with any of these protected groups.*