



S U M M E R H O U S E

## **LINE COOK**

### Job Details

We are looking for an energetic experienced line cook to join our talented Summerhouse at Harmony Hall team to prepare meals according to our standard recipes. In this position, your principal goal will be to prepare high-quality menu items that meet the company's exact specifications. You will be responsible for setting up the prep station, stocking inventory, and maintaining sanitation standards. To be successful in this role, the ideal candidate will possess excellent communication and multi-tasking skills. Ultimately, you will play an essential role in contributing to our customer satisfaction and restaurant growth.

### Job skills and Essential Functions

- ❖ Follow all recipes to the outlined standard
- ❖ Prepare simple components of each dish on the menu by chopping vegetables, cutting meat, and preparing sauces
- ❖ Working in a fast paced high volume kitchen
- ❖ Work in cooperation with the service staff to provide our guests with the food and service they have come to expect.
- ❖ Must maintain high standards of personal hygiene and sanitation.
- ❖ Make sure the line is setup in accordance to kitchen standards
- ❖ Ensure proper storage of all prepped and unused food items
- ❖ Prepare all food according to specs with proper plate presentation.
- ❖ Report to the executive chef and follow instructions from senior chefs

### Requirements

- ❖ Minimum 2 years experience in kitchen operation Experience in a fine dining restaurant would be an asset Ability to Multitask.



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- ❖ Very organized and a team player.
- ❖ Must always maintain a professional appearance and a high service standard. High school or equivalent education (required).
- ❖ Minimum 2 years culinary education preferred
- ❖ Must be able to work evenings, weekends & holidays.

Interested applicants must send resume to [hamiltonjodianni@gmail.com](mailto:hamiltonjodianni@gmail.com)