

Line Cook / Prep Cook

Qualifications

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Candidates should have a positive/guest first attitude and be willing to do whatever is needed to get the job done

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Good knife skills

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Professional communication skills required

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Food Handlers permit required (can take on site)

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Ability to take direction

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Ability to work in a team environment

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Ability to work fast, effectively and stay focused under pressure

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Understanding of basic kitchen sanitation

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Must be able to perform repetitive tasks and stand for extended periods of time

Responsibilities

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The position will include a variety of tasks including prep work, banquet work and cooking on the line

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May include a variety of AM & PM shifts

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Set up and stocking stations with all necessary supplies

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Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)

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Cook menu items in cooperation with the rest of the kitchen staff

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Answer, report and follow executive chef's instructions

- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

Benefits

- Pay: \$12.00 - \$15.00 per hour
- Employee discount
- Flexible schedule
- Paid training

One location: 3300 W Clubhouse Dr, Lehi, UT 84043

Please send resumes to Lindsay Maurer at LMaurer@troon.com