

# NOW HIRING

## LINE COOK JD

### JOB DESCRIPTION

The Club at Bella Collina is a private club community serving our members, their guests, as well as wedding guests. It is our goal to provide an exceptional club experience and lifestyle featuring the finest in golf, dining, and social activities within our welcoming, beautiful, and gated community.

The Club at Bella Collina is looking to hire a Full Time Line Cook.

### KEY RESPONSIBILITIES

- Set up and stock stations with all necessary supplies.
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces).
- Cook menu items in cooperation with the rest of the kitchen staff.
- Answer, report, and follow executive or sous 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.

### REQUIREMENTS

- Proven cooking experience, including experience as a line chef, restaurant cook or prep cook.
- Excellent understanding of various cooking methods, ingredients, equipment, and procedures.
- Accuracy and speed in executing assigned tasks.
- Familiar with industry's best practices.

### JOB TYPE

Full Time

### BENEFITS

- 401(k)
- 401(k) matching
- Dental insurance
- Employee discount
- Health insurance
- Paid sick time
- Paid time off
- Vision insurance

## **APPLICATION QUESTION(S)**

- Commercial kitchen experience is required. Do you have this experience?
- This company requires a background check and drug test, are you willing to complete both?

## **ABILITY TO COMMUTE**

Montverde, FL (Required)

## **WORK LOCATION**

In person.

## **PAY**

\$18 - \$21 per hour