



Café Lead Cook

Overview

Lake Limerick Country Club (LLCC) is a private community nestled in Mason County, Washington. As the Lead Cook in our Café, you will be responsible for setting the tone for both staff and guests by maintaining a professional and friendly demeanor while providing an excellent dining experience.

Responsibilities include, but not limited to:

1. *Customer Service:*
 - a. Engage with community members in a friendly and professional manner.
 - b. Address and resolve customer service concerns, providing exceptional service to ensure satisfaction.
 - c. Foster positive relationships with staff and community members through effective communication and support.
2. *Administrative Duties:*
 - a. Scheduling and payroll
 - b. Inventory of goods
 - c. Managing budget
 - d. Ordering goods
 - e. Ensure safety policies are followed
3. *Serving and Preparing Food:*
 - a. Ensure ingredients and final products are fresh
 - b. Follow recipes, including measuring, weighing and mixing ingredients
 - c. Occasionally serve food
 - d. Maintain a clean and safe work area, including handling utensils, equipment, and dishes
 - e. Handle and store ingredients and food
 - f. Maintain food safety and sanitation standards
 - g. Clean and sanitize work areas, equipment, and utensils
 - h. Execute opening and closing procedures
 - i. Set up workstations with required ingredients and equipment
 - j. Check the quality and freshness of ingredients
 - k. Monitor station inventory levels
 - l. Accommodate guests' special requests
 - m. Operate kitchen equipment such as broilers, ovens, grills and fryers



Qualifications:

- Experience in the Restaurant or Food & Beverage Industry
- Food Handler’s Certification
- Mandatory Alcohol Server Training (MAST) Certification
- Strong communication and interpersonal skills
- Ability to multitask and work well under pressure
- Knowledge of food and beverage preparation, service styles, and etiquette
- Basic math skills and cash-handling experience
- Ability to lift up to 25 pounds and stand for long periods
- Experience in using cutting tools, cookware, and bakeware
- Knowledge of various cooking procedures and methods (grilling, baking, boiling, etc.)
- Ability to follow all sanitation procedures
- Ability to work in a team
- Very good communication skills
- High school diploma or equivalent; A Diploma from a culinary school will be an advantage

Compensation:

We are committed to offering competitive compensation for all positions at Lake Limerick Country Club. The hiring range for this position is generally between \$21 and \$24 per hour, exclusive of fringe benefits. Final salaries will be determined based on skills, education, licenses, certifications, and/or experience.

All candidates must be able to pass a background check before starting employment.

Signature

Date

Print Name