

NOW HIRING

LINE COOK

JOB DESCRIPTION

The Club at Bella Collina is seeking a dedicated and skilled Full-Time Line Cook to join our dynamic culinary team. As a Line Cook, you will play a crucial role in preparing and cooking high-quality dishes that meet our standards of excellence. You will work in a fast-paced, high-volume environment, ensuring that every dish is prepared with precision and care.

RESPONSIBILITIES

Station Setup and Stocking: Prepare and organize cooking stations with all necessary supplies and ingredients.

Food Preparation: Efficiently prepare ingredients for service, including chopping vegetables, butchering meat, and making sauces.

Cooking: Execute menu items in collaboration with the kitchen team, ensuring high-quality and timely food preparation.

Cleanup: Maintain a clean and organized workstation, and properly handle and store leftover food.

Inventory Management: Manage stock levels and ensure appropriate inventory levels at your station.

Compliance: Follow nutrition, sanitation, and safety regulations to maintain a clean and safe kitchen environment.

REQUIREMENTS

Experience: Proven experience in cooking roles such as line chef, restaurant cook, or prep cook.

Skills: Strong understanding of various cooking techniques, ingredients, equipment, and kitchen procedures.

Efficiency: Demonstrated ability to work quickly and accurately under pressure.

BENEFITS

- 401(k) 6% Match
- Dental insurance
- Health insurance
- Life insurance
- Paid time off
- Vision insurance

APPLY

Upload your resume through the Bella Collina Website or email to Ana Jaramillo at: ajaramillo@bellacollina.com