



Vernon Yacht Club

JOIN OUR TEAM

Job Title : Line Cook
Location : Vernon Yacht Club
Department : Kitchen
Reports To : Kitchen Manager
Type : Part-time
Start Date : As soon as Possible

Job Summary:

We are seeking a skilled and dependable Line Cook to join our kitchen team. The Line Cook is responsible for preparing food items according to standardized recipes and procedures, ensuring food safety and cleanliness, and working efficiently to maintain kitchen operations during service hours.

Key Responsibilities:

- Prepare and cook menu items in cooperation with the rest of the kitchen staff
- Set up and stock stations with all necessary supplies
- Ensure all food is prepared to the highest standards of quality and presentation
- Maintain a clean and organized work area, following health and safety regulations
- Follow recipes, portion controls, and presentation specifications as set by the restaurant
- Assist with receiving, unpacking, and storing deliveries
- Communicate effectively with team members and kitchen leadership
- Handle food and equipment safely and responsibly
- Work efficiently under pressure during busy hours
- Assist with cleaning duties at the end of shifts, including equipment and kitchen areas

Qualifications:

- Proven cooking experience, including experience as a line chef, prep cook, or similar role
- Understanding of cooking methods, ingredients, and kitchen equipment
- Strong attention to detail, organization, and cleanliness
- Ability to work in a fast-paced environment and handle multiple tasks
- Food Handler Certification (or willingness to obtain upon hire)
- Physical ability to stand for extended periods and lift up to 50 lbs

Preferred Skills:

- Culinary school diploma or degree or related experience
- Experience with a variety of cuisines or fine dining

Work Schedule:

- Flexible schedule, including evenings, weekends, and holidays
- Part-time hours available



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