



LINE COOK and PREP COOK JOB DESCRIPTION

Department: Culinary Arts/Main Kitchen

Salary Range: TBD

Reports To: Director of Culinary Arts

Revision Date: 2025

ABOUT US:

Throughout our history, many have lived and thrived on the water and land we now call home. At The Lake Estate on Winnisquam, a luxury resort, we honor the history of the land and natural beauty in which we are fortunate to live. Our passion and dedication in delivering personalized service and memorable experiences set us apart as a hospitality leader. Join our team and be part of a family that values both tradition and innovation.

JOB SUMMARY LINE COOK:

The Line Cook will be responsible for preparing food at a designated station, following recipes and cooking methods.

Responsibilities:

- Prepares food items by grilling, frying, sautéing, or other cooking methods.
- Sets up and maintains their assigned station, ensuring it's clean and organized.
- Follow recipes and cooking instructions to ensure consistent quality.
- Works efficiently to meet service demands and maintain a smooth workflow.
- May be responsible for specific dishes or types of food preparation.
- Maintains cleanliness and complies with food sanitation requirements.
- May assist with other kitchen duties as needed

JOB SUMMARY PREP COOK:

The Prep Cook's responsibilities will be to focus on preparing ingredients and maintaining a clean and organized kitchen environment.

Responsibilities:

- Prepare ingredients by washing, cutting, chopping, and preparing sauces.
- Organizes and stores ingredients, ensuring proper inventory and freshness.
- Maintains a clean and organized kitchen workspace.
- May assist with washing dishes and sanitizing surfaces.
- Ensure all food and other items are stored properly.
- Comply with nutrition and sanitation guidelines.
- May assist with other kitchen duties as assigned.

EDUCATION & SKILLS:

- High school diploma or GED
- Excellent time management skills and ability to prioritize tasks in a fast-paced setting
- Strong communication and active listening skills required
- Basic cooking skills, including knife skills, cooking techniques, and food handling.
- Knowledge of food safety and sanitation practices.
- Ability to follow recipes and instructions accurately.
- Strong time management and organizational skills.
- Ability to work independently and efficiently under pressure.

BENEFITS:

- Competitive salary
- Comprehensive health, dental, and retirement benefits.
- Opportunities for professional development and training.
- A dynamic and inclusive work environment.
- Through ownership affiliation, discount on vehicles purchased at Nucar dealerships.

It is the policy of The Lake Estate on Winnisquam not to discriminate against any applicant for employment, or any employee because of age, color, sex, disability, national origin, race, religion, or veteran status.