

## Line/Banquet Cook

### Purpose

Biltmore Forest Country Club is looking for an experienced, professional and well-rounded cook to join our team as a full time status associate. Ideal candidates will possess an interest in food and a positive attitude towards work, coworkers and members. Must be able to work as part of a team.

### Summary

This position is responsible for preparing and serving food for Banquets, Buffets and a la Carte outlets.

### Responsibilities

- Work in a manner that is safe for you and surrounding coworkers
- Communicates expected shortages to Chef or Sous Chef in a timely manner
- The ability to complete assigned tasks correctly and on time
- Communicates unfinished work to the Chef or Sous Chef in a timely manner
- Deliver a consistently high quality product
- Prepare food to menu or recipe spec
- Set-up and maintain buffets
- Properly store, label and date unused food after service
- Create and work from prep lists
- Additional prep and tasks assigned by Chef or Sous Chef
- Assist Sous Chef in assuring the security and safety of the kitchen

### Competencies

- Self motivation and desire to grow as a cook
- Ability to take and follow direction
- Ability to take constructive criticism
- Ability to organize a work station
- Time Management skills
- Basic to intermediate knowledge of Culinary Arts
  - Knife Skills
  - Clean, Prep Cook vegetables
  - Understand skills associated with Saute, Grill, Bake, Fry
  - Meat and Fish Butchery a plus
- Knowledge of Foodservice Sanitation Regulations

### Physical Demands

- Lift 30-40 pounds regularly
- Occasionally lift 50 pounds
- Stand for extended periods of time
- Reaching
- Carrying

- Exposure to various chemicals, fumes, noise and heat
- Working in Hot/Cold/Wet locations
- Hand Coordination/Dexterity

#### Performance Standards

- Comply with all rules and regulations stated in the Employee Handbook
- Work to ensure overall quality and efficiency of kitchen production

#### Machine/Equipment Training

- Must be proficient in all foodservice equipment and be trained in safe knife techniques

#### Academic Qualifications

- Graduate of a Culinary Program or Apprenticeship preferred, but not necessary