

Lilly's On The Lake

Cook Position Job Description

We would like a skilled and professional Chef to prepare quality meals according to the menu. A team player and with a positive mental attitude! Someone who takes the initiative to do the right thing, when no one else is watching. Someone who pays attention to details and can implement a daily cleaning routine.

We are a small staff, looking to grow with the right people! Only serious applicants who are willing to learn and grow with the restaurant need to apply.

Cook Job Duties:

- Cleans food preparation areas as determined by law and company policy
- Prepares foods to the specifications of the client
- Prepares food before the arrival of guests
- Team player and able to work with other employees in the kitchen
- Acts as liaison to front-of-house employees to ensure proper food service temperature
- Seasons food according to recipes or company needs
- Orders ingredients and spices as needed
- Operates various kitchen appliance such as a blender, oven, grill, or stand mixer
- Portions, arranges, and garnishes food based on client preference
- Assists other cooks during the food assembly process
- Devises new recipes
- Estimates expected food consumption and organize the preparation
- Keeps records and accounts of food purchases
- Orders new menu items for specials or cheap deals
- Prepares any necessary sauces or accompaniments before meal service begins
- Stays open until the last customer leaves
- Cleans up after business hours
- Communicates with Managers about how to improve meal service
- Alters dishes based on consumer suggestions or requirements