



Position	Lead Cook
Classification	Full-time, Seasonal, Non-Benefit Eligible
Reports to	Sous Chefs, Executive Chef
Supervises	Cooks
Salary or Hourly	Hourly

Job Summary:

The Lead Cook position is a working hourly position responsible for the proper preparation and execution of protein, vegetable, starches, sauces, stocks and garnishes for various dishes according to BHYC standards. The Lead Cook acts as the supervisor while on shift for cooks.

Job Duties:

- Assists with training for A la Carte Cooks and/or Banquet Cooks
- Assigns tasks as needed to line cooks while on shift
- Properly stocks the station for service, including; basic utensils, par stock items, plates, and all food related items for an efficient service period
- Preps and executes given dishes on prescribed station in a clean and efficient manner
- Directly and actively supervises cooks at station
- Executes and ensures that the highest standards are maintained on each station during his/her shift and service
- Maintains station par levels on a daily basis rotating stock to maintain the freshest available foods for the membership
- Cooks all items when ordered in a timely and organized manner
- Present at all times on his/her station during peak service times
- Prepares meats, vegetables, starches, sauces, etc. and accompanying garnishes for all dishes on the station
- Requisitions supplies needed to produce food components properly and efficiently
- Covers, dates and neatly stores all food components for station
- Sets up, maintains and breaks down station as prescribed by sous chef
- Notifies Sous Chef in advance of all expected shortages
- Ensures that workstation and equipment are clean and sanitary throughout the work shift
- Adheres to state and local health and safety regulations
- Maintains the highest Food Quality and sanitary standards
- Makes recommendations for maintenance, repair and upkeep of the line prep area and equipment.
- Closes the kitchen properly using the closing checklist.
- Completes other duties as assigned

Education and/or Experience:

- 1-2 years experience in culinary field or related areas required
- High School Diploma or in related field required; college degree within culinary field preferred

Job Competencies:

- Ability to work in a fast-paced environment
- Strong organizational skills to prioritize work activities
- Strong interpersonal skills required

- Excellent written and verbal communication skills
- Prepares menu items as needed for member or guest service.
- Follows all state and local health and food safety regulations.
- Follows all safety procedures for operating and cleaning machinery.
- Knowledge of and ability to perform required role during emergency situations.

Working Conditions:

Work will generally be performed in both indoor and outdoor environments. Temperatures can range from 100+ F to 32 F, and there may be exposure to loud noises and sustained elements. Working schedule is generally 40 hours per week, with some holidays, weekends and travel required. Must have the ability to lift up to 30 lbs. as required. General standing, walking, lifting, pushing and pulling movements are required.