

## Roaring Fork Club CAREER OPPORTUNITIES: <u>Culinary Operations – Line Cook</u>



Terms: Full-Time/Part-Time; Seasonal; Lunch/Dinner Shifts

Salary/rate: \$20-26/hour, depending on experience and skill set.

Our Mission: First, to provide our members with memorable dining experiences using absolute

> "best quality" ingredients, prepared by a well-trained and well-supported professional culinary team. Second, to provide our Culinary Team with a fair, top of market wage; a clean, organized workplace; a supportive, appreciative, and dignified culture founded on friendship and mutual respect, free of discrimination or harassment. As well as provide progressive, professional training, and create ongoing opportunities

for job enrichment, advancement, and self-realization.

**About the Role:** Support and promote the RFC culture of mutual respect and appreciation while

efficiently performing assigned tasks consistent with Club standards.

Prepare assigned batch and plate recipes accurately, as written.

\* Communicate with co-workers regarding condition, availability, and general status

of kitchen equip, supplies, and production pars.

Create, prioritize, organize, and execute list of assigned daily tasks; efficiently

perform all tasks in manner prescribed in training.

Excellent time management, organizational and communication skills.

Working knowledge of proper food service sanitation practices

\* (ServSafe certification preferred; may be provided).

\* Intermediate to advanced skill set related to fundamental cooking techniques;

roasting, steaming, grilling, poaching, sauteing and deep frying.

Intermediate level knife skills and beginner level basic meat fabrication.

Ability to read, write and communicate in English

Exhibit high level of professionalism

Have a passion for learning and a desire to continually improve and progress in

chosen career

Email us at careers@rfclub.com to apply!

**Responsibilities:** 

**Skills for Success:** 

**Requirements:**