

Job Title: Cook Reports To: Executive Chef Location: Northampton Valley Country Club Job Type: Seasonal Schedule: Days/Nights/Weekends

Job Summary:

We are seeking a skilled and dedicated Cook to prepare and serve high-quality meals in accordance with our restaurant's or facility's standards. The ideal candidate will have experience in food preparation, kitchen safety, and maintaining a clean and organized workspace.

Key Responsibilities:

- Prepare and cook menu items according to recipes and quality standards.
- Ensure all food is cooked and presented in a timely manner.
- Maintain cleanliness and organization of the kitchen, including food storage and preparation areas.
- Follow all food safety and sanitation guidelines.
- Monitor inventory and report shortages to management.
- Work with kitchen staff to ensure smooth operations.
- Adjust recipes to meet dietary restrictions or customer preferences as needed.
- Operate and maintain kitchen equipment safely and efficiently.
- Assist in developing new menu items and improving existing recipes.

Qualifications:

- Previous experience as a cook or in a similar kitchen role preferred.
- Knowledge of cooking techniques and food safety standards.
- Ability to work in a fast-paced environment.
- Strong organizational and time management skills.
- Ability to work as part of a team and take direction.
- High school diploma or equivalent (culinary training is a plus).
- Flexibility to work evenings, weekends, and holidays as needed.

Work Environment:

- Standing for long periods.
- Exposure to heat, steam, and kitchen equipment.
- Fast-paced and physically demanding environment.

The above statements are intended to describe the general nature and level of work being performed by people assigned to this job. They are not intended to be an exhaustive list of all responsibilities, duties and skills required for personnel so classified.

Uber accessible. No public transportation.

Apply in person at the Pro Shop or call 215-355-2234 for an electronic employment application.