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| Position Title | Restaurant Cook |
| Reports to | Food Service Manager |
| Position Type | Part-Time, Seasonal Non-Exempt |

Who We Are

Our Mission is providing a happy & safe environment where families & friends create a lifetime of memories. Sandy Pines is a seasonal member recreational community, RV resort & campground 30 miles southwest of Grand Rapids. The resort encompasses 813 acres with Lake Monterey, a 216-acre lake and an 18-hole golf course. There are 2,200 seasonal member sites including a 54-unit year-round condo complex, campsites, cabins, and seasonal park model rentals. Sandy Pines is committed to supporting, developing, and maintaining a quality Recreational Park benefiting its members, families, and their guests.

Job Summary

The Restaurant Cook is responsible for preparing and cooking food using proper food handling and food safety techniques. They will direct and assist in the preparation of ingredients, follow recipes, and plate meals. They will ensure the supply inventory is stocked and alert management when items are low. The Restaurant Cook will make recommendations for menu items and specials based on product availability.

Duties and Responsibilities

- Prepare ingredients for cooking i.e., cutting vegetables, gathering spices, etc.
- Direct Prep Cook on needs and tasks.
- Prepare and cook food according to recipes and food safety techniques.
- Ensure work area and equipment are clean, sanitized, and organized.
- Follow safe food handling procedures.
- Monitor supply inventory, alert management when low.
- Perform back of house opening and closing procedures.
- Properly store and label leftover food items according to Health Department guidelines.
- Wash dishes, disinfect surfaces, sweep, mop.
- All other duties as assigned.

Qualifications

- Must be 18 years of age or older.
- ServSafe Certification preferred.
- Prior restaurant cooking experience preferred.
- Must be able to multitask.
- Must be able to work in a fast-paced environment.
- Strong decision making and problem-solving skills.
- Must be able to communicate effectively with coworkers.
- Ability to work a variety of hours including holidays, early mornings, and weekends during season (April 16-October 13).

Working conditions

Fun team atmosphere with collaboration spanning many teams and groups within the Park. Fast paced environment in season (April-October). This position involves working primarily in an indoor environment. It requires the employee to walk on various surface types throughout the day including, but not limited to, pavement, cement, and tile. It may require the employee to walk on both dry and wet surfaces. This position requires employees to work over a hot griddle, stove, burners, etc., and work with kitchen utensils including knives.

Physical requirements

Must be able to frequently walk and stand for long periods of time.

Must be able to occasionally sit for long periods of time.

Must be able to frequently lift, push, pull, and move 25 lbs.

Must be able to occasionally lift, push, pull, and move 40 lbs.

Must be able to occasionally lift, push, pull, and move 35 lbs. or more repetitively.

Must be able to frequently bend, squat, reach, and twist.

EEO Statement

Sandy Pines is an Equal Opportunity Employer. We are committed to equal employment opportunity without regard to age, height, weight, familial status, marital status, race, color, national origin, ancestry, religion, sex, sexual orientation, physical or mental disability, genetic information, veteran status, uniformed servicemember status, or any other status protected by applicable federal, state, or local laws.