



SAN JUAN OAKS GOLF CLUB
RESTAURANT COOK
JOB DESCRIPTION

RESTAURANT COOK

Job Description Code 7000e

This position will be responsible for preparing, seasoning, cooking soups, meats, vegetables, desserts, or other food items in restaurant. May order supplies; keep records and accounts, price items on menu or plan menu. The position reports to the Director of Food and Beverage and the Food and Beverage Manager. Essential duties/responsibilities of the Lead Restaurant Cook:

- Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
- Season and cook food according to recipes and specification of San Juan Oaks Golf Club.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or use thermometer.
- Weigh, measure, and mix ingredients according to recipes using appropriate kitchen utensils and equipment.
- Plate, arrange, and garnish food in attractive manner and serve food to waiters or patrons.
- Regulate temperature of ovens, broilers, grills, and roasters.
- Substitute for or assist other line cooks during emergencies or rush periods.
- Wash, peel, cut, and seed fruit and vegetables to prepare them for consumption.
- Estimate expected food consumption; then requisition food from storage.
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service or buffets or for sandwiches.
- Consult with Restaurant Chef to understand the daily specials.
- Butcher and dress meats, fowl, or shellfish or cut and bone meat prior to cooking.
- Bake various breads, rolls, cakes and pastries.
- Prepare relishes and Hord 'oeuvres as needed.
- Insure proper storage and handling of merchandise
- Clean work station at end of shift, in order to maintain sanitation standards.
- Receive deliveries, verify orders, and sign invoices.
- Contribute to open lines of communication between the kitchen and service staff both in the dining room, pro shop and snack shop.
- Wear uniforms at all times which are supplied by SJO including hat or hairnet.

General Physical Demands: Performing physical activities that require considerable use of your arms and legs and moving entire body, such as standing for a long period of time, climbing, lifting up to 25 lbs., balancing, walking, stooping, and handling of materials. Use hands repetitively to handle, feel or operate standard kitchen equipment; reach with hands and arms, talk and hear. Specific vision abilities required by this job include close vision, distance vision, ability to adjust focus, color vision, peripheral vision, and depth perception.