**A logo of a golf club

AI-generated content may be incorrect.**

**Job Title:** Line Cook

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**Job Location:** Boone, NC

**Salary Range:** $18.00 - $20.00 Hourly

**Description:** The Line Cook is responsible for preparing and cooking food items according to recipes and quality standards. This role requires working efficiently on a specific station in the kitchen (e.g., grill, sauté, fry) and collaborating with the kitchen team to ensure timely service and consistent food quality.

* Prepare ingredients and cook menu items in cooperation with the rest of the kitchen staff.
* Set up and stock stations with necessary supplies.
* Ensure food is prepared to the correct portion size, presentation, and temperature.
* Maintain cleanliness and comply with food safety standards.
* Assist with inventory and notify supervisors of low stock.
* Follow all recipes, portion controls, and presentation specifications.

**Qualifications:**

* Previous kitchen experience preferred.
* Knowledge of food safety and sanitation practices.
* Ability to work in a fast-paced environment.
* Team player with good communication skills.
* Flexibility to work evenings, weekends, and holidays.

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