

**Line Cook**

Job Category: Food & Beverage

Schedule: Part-Time, Over-Time Non-Exempt

Compensation: $15 per-hour plus tip-pool inclusion

Reports to: Head and Sous Chef

Located in Boone, North Carolina, Rhode’s Motor Lodge is a soon to open 54-room renovated and reimagined mid-century motel that captures the spirit of adventure and the essence of the High Country in both design and attitude. Our hip, one-of-a-kind boutique hotel features stylish design, a lively restaurant & bar, and an outdoor adventure vibe, making it an authentic hospitality experience for both travelers and locals. Our down-to-earth brand of hospitality is reflected in our welcoming and warm atmosphere. We don’t know a stranger here and everything we do is centered around our guests.

The person in this position must have excellent communication skills, the ability to resolve conflict, and a thorough understanding of what it takes to launch and run a unique culinary program. The Line Cook position must develop and maintain the company’s culture, values, and reputation in the public eye and with all staff, guests, vendors, and partners.

**About LODEN Hospitality**

LODEN Hospitality is a hospitality development and management company based in Raleigh, NC. You will be joining a fun team of people delivering warm welcomes and unforgettable hospitality experiences to everyone who comes through our doors. Every day we support each other in exercising our creativity, embracing challenges, and serving our guests and community. In addition to Rhode’s Motor Lodge, we also own and operate The Longleaf Hotel & Lounge in Raleigh, Aloft Durham Downtown, Hampton Inn & Suites Raleigh Midtown, and Guest House Raleigh.

LODEN Hospitality is an equal opportunity employer and values diversity. All employment is decided based on qualifications, merit, and business need.

LODEN Hospitality pays competitive wages and offers a working environment that encourages individuality and creativity. We offer a benefits package to employees who work 32 hours/week. Other benefits are listed under compensation below.

**Responsibilities:**

The Line Cook actively contributes to the overall operation of *Canteen* by providing strong work performance and preparedness on the line. They help to create a welcoming kitchen environment that is hospitality driven. Their food production is consistent, efficient, and done with care.

**Job Requirements:**

* Ambassador of Rhode’s mission, vision, and values
* Prep, cook, and season ingredients under Head Chef/Sous Chef standards
* Uphold standards of quality set by kitchen leadership
* Maintain education and awareness of culinary offerings
* Maintain cleanliness of self, workstation, and equipment
* Multitask and prioritize necessary tasks to ensure readiness and smooth execution of service
* Mitigate any risk for staff and guests ensuring safety
* Ensure running side-work is completed throughout shift and signed off on by kitchen leadership before shift’s end
* Assist in training of new hire kitchen team members
* Practice controls to minimize food, and supply waste
* Execute special projects as assigned by supervisors
* Handle culinary related guest complaints and problem solve until resolved
* Situationally assist outside workstation
* Safeguard all food preparation by following training to increase staff food handling knowledge and maintain high Health Inspection Score
* Attend regular department staff meetings and trainings
* Work a variety of shifts, as required, including nights, weekends, and holidays

**Knowledge, Skills & Abilities:**

* Hardworking, dependable, and honest
* Manage stressors and multi-task while communicating effectively.
* Passion for crafting culinary experiences.
* Excellent teamwork and communication skills in a high stress environment.
* Flexible schedule and can work evenings, weekends, and holidays when needed.
* Speaking, reading, and writing in English is required.

**Physical & Mental Demands:**

* Willingness to periodically work longer or more irregular hours when needed.
* Physically active - the employee will be required to stand, kneel, and walk while performing the duties of this job. The person in this position may have to lift/carry up to fifty (50) pounds daily; anything over fifty (50) pounds is considered a minimum two (2) person lift.
* Stress management: manages stress in a professional manner.
* The employee frequently is required to use hands and fingers and must reach with hands and arms.
* The noise level in the work environment is usually moderate, typical of a hotel/restaurant setting.

**Requirements:**

* High school diploma or equivalent
* Minimum of 1-2 years of line cook experience preferred
* Familiarity with the following tools: ovens, knives, grinders, graters, blenders, slicers, commercial dishwashers, Robocoupes, oven ranges, hood systems, and thermometers
* ServeSafe certification preferred but not required

**Compensation:**

* $15 per-hour, plus inclusion in tip pool
* Discounted rates at Loden Hospitality Managed Properties
* Full-time employees enjoy:
	+ Paid time off and paid holidays
	+ Subsidized Health Insurance

**Service Principles We Live By:**

* We always respond with what we can do, not with what we won’t do.
* We go above and beyond by delivering more than expected.
* We believe that having empathy is an essential characteristic in how we deliver awesome service.
* We believe in being our authentic and genuine selves by treating everyone with respect and care.
* We believe in remaining true to our word and with integrity.
* We believe that our places should feel like home. If a guest needs something, we work to make it so.

Interested candidates, send resume to karen@rhodesmotorlodge.com