



At Vesper Hills Golf Club
4291 Octagon Rd
Tully, Ny 13159

Job description: Prep Cook

Production Cook Job Summary

We are looking for an experienced and passionate production cook to join our team. As a production cook, you perform routine kitchen tasks such as setting up workstations and ingredients, so that food can be prepared according to recipes. A great production cook will be quick and diligent and willing to improve on the job to ensure that the highest quality of cuisine is served to our guests.

Production Cook Duties and Responsibilities

- Setting up and sanitizing workstations.
- Following prep lists created by chefs.
- Measuring ingredients, seasonings and preparing cooking ingredients such as soup stocks to be used in the production process.
- Preparing simple dishes, such as entrees or salads.
- Ensuring all food items are properly stored and easily accessible.
- Assisting chefs in preparing food and attending to any culinary tasks that arise.
- Supervising food and cooling temperatures.
- Maintaining a clean, orderly, and sanitized kitchen.
- Should be well versed in multiple cuisines
- Able to produce menu items and daily specials at chef's direction.
- Familiarity with dessert production is a must.

Production Cook Requirements:

- High school diploma or equivalent is a plus.
- Experience as a prep cook may be advantageous.
- Strong teamwork and communication skills
- Flexibility to work shifts, weekends, nights, and holidays.
- Ability to work in a stressful, fast-paced environment.