

Job description

About us

Bent Tree is a vibrant private gated community located in the North Georgia mountains of Pickens County. The full-service community offers an 18-hole championship golf course; Lake Tamarack featuring kayaking, fishing, and beach; a tennis/pickleball center, The Tavern and Club Tamarack restaurants; outdoor aquatics; dog park, hiking and horse trails, and an equestrian center.

Bent Tree is looking for a Line Cook who can help prepare meals per our standard recipes. The successful candidate will create meal portions, cook meals, and keep a sanitized work area. We prefer an individual who has experience in the food service industry and is committed to impeccable food presentation, which is important for impressing our guests and creating repeat business.

Line cook responsibility:

- Prepare basic components of each dish on our menu using our proven recipes
- Memorize and utilize our serving portion sizes and all basic meal prep procedures used in the kitchen
- Ensure that the kitchen, all food prep areas, and all food storage areas meet restaurant cleaning standards
- Work with a team of cooks to do portion prep work for other shifts when needed
- Monitor product freshness and rotate out old products based on a schedule created by the restaurant

Required qualifications/Physical requirements:

- Ability to work on your feet for eight hours or more a day
- High level of professionalism
- Comfortable working with a team in a fast-paced kitchen environment
- Excellent verbal communication and organization skills
- Must be able to lift at least 40 pounds at a time on a regular basis

Job Types: Full-time

Job Duties:

- Prepare all food items as directed in a sanitary and timely manner
- Follow recipes and presentation specifications
- Operate standard kitchen equipment safely and efficiently
- Clean and maintain station in practicing good safety and sanitation
- Assist with the cleaning and organization of kitchen and equipment
- Restock items as needed throughout the shift
- Adhere to all sanitation and food production codes

Pay: \$15 - \$17 per hour

Benefits:

The position will offer a benefits package featuring medical/dental/vision, 401k retirement plan, 11 paid holidays, and vacation/sick leave.

Work Location: In person

Interested applicants should submit an authentic Cover Letter introducing yourself and addressing why you would be a great fit for the responsibilities of this position, along with a Resume and Salary History to Chef Michael Klein, Director of Food and Beverage by email chefklein@bent-tree.com, or mail to 40 Little Pine Mountain Road #20202, Jasper, GA 30143. Review of applications will begin on August 6th and the position will remain open until filled.