



FIRST/SECOND COOK

JOB DESCRIPTION

Every memorable dining experience at Kaneff Golf begins behind the scenes with our Culinary team's commitment to safe and efficient operations. Showcase your talents as a first/second cook, where your attentiveness and care will ensure the creation of exceptional cuisine.

Summary of Responsibilities

- Prepare food items in accordance with standards of quality, quantity, taste and presentation following standardized recipes, photographs and verbal instruction
- Participate in the operation of banquet functions, including buffets, plated functions, food stations and all other customer requests
- Engage with guests and promote a welcoming environment
- Work within budgeted guidelines for the kitchen, taking responsibility for and minimizing costs, wastage/spoilage and associated expenses
- Review and follow Banquet event orders on a daily basis
- Ensure safe operation and maintenance of all kitchen equipment
- Maintain high standards of appearance, good personal hygiene and health and safety standards
- Support team members and assist as required
- Promote professional work habits and recognize others for jobs well done
- Create and foster positive working relationships within and outside the department
- Ensure a safe and injury free workplace by following safe work practices, compliant to all sanitation and health and safety standards
- Other duties as assigned

Job duties and responsibilities may vary across KaneffGolf locations.