



Pub Cook / Line Cook Job Description

Position: Pub Cook

Updated: September 2021

Supervisor: Director of Food Services

Overview:

The Pub operates as a restaurant. You must have basic to good line-cooking skills. Must be able to cook food to order that is prepared in a timely manner.

Essential Functions/Responsibilities (to include, but not limited to the following):

- Required to handle all food prep.
- Required to understand and follow proper food handling procedures for all food related to Pub menu.
- Must be a team player and work well with other cooks and serving staff.
- Responsible for the cleaning of the entire pub food prep.
- Responsible for shut down and close of pub food service.
- Assist Food Service Director with inventory control and stocking of supplies.
- Able to maintain composure during a busy and challenging pub line environment.

What we expect of you:

As part of the Food Service team, you are expected to work with the staff in a professional manner, arrive to work on time, be prepared to work in a fast-paced environment and be courteous to your co-workers. Read the attached Job Hazard Assessment.

Requirements:

- Lifting up to 35 pounds.
- On your feet for long hours and go up and down stairs.
- Ability to work evenings, weekends and holidays.
- Ability to work in a fast-paced environment.
- Work well with other team members.
- Wear uniform at all times while on duty.

What to expect from us:

Generally, work schedules are six days per week. Schedules are influenced by weather conditions and guest attendance; most full-time employees work 45-55 hours per week. Pats Peak provides uniforms; you need to provide warm footwear (boots), gloves, snow pants, hat, sunglasses, etc. as applicable to your position at Pats Peak. Employment for the season is usually from the beginning of December through the end of March. We offer free skiing, rentals and lessons (all with supervisor approval); meal discounts and discounts in our retail shop.