

Lake of the Pines Line Cook – PT

Lake of the Pines Homeowners Association is accepting applications for the position of Cook II - Line Cook.

Knowledgeable and Creative Executive Chef, exciting team and state of the art kitchens in two new buildings. PT position in enjoyable working environment with discounted facility use privileges including golf, pool, beaches and tennis.

Duties include:

- Under instruction of Executive Chef and Sous Chefs, maintain health and cleanliness standards of kitchen facilities
- Set-up, breakdown, and clean the cook line to specifications in 2 kitchens.
- Prepare meals served in 2 kitchens to specification, maintaining high quality standards
- Maintain high sanitation standards set for all equipment, food storage and food handling areas of both kitchens.
- Ability to demonstrate common culinary skills and experience with common kitchen equipment and tools.
- Interact with service staff where needed to communicate instructions regarding food and food service.
- Perform duties with regular and predictable attendance.
- Must be available to work weeknights, weekends and holidays.
- Perform duties with the responsibility to get along and work effectively with others.
- The employee must frequently lift and/or move up to 25 pounds and occasionally lift and/or move up to 50 pounds.

EDUCATION and/or EXPERIENCE:

One year related experience or training.

Salary Range: \$12.04 – 13.76 DOE. Pre-employment drug test and background search required.

If you are hard-working and have a positive attitude, we would love to hear from you. Applications are available online at www.lop.org under Association/Employment, fax application and resume to 530-268-8014, or mail to Lake of the Pines Association, Attn: Human Resources, 11665 Lakeshore N., Auburn, CA 95602. Email to hr@lop.org.