

Cook/Prep Cook

O'Neill's Bar & Grill is a full service, upscale restaurant that integrates the leisure of a golf course with the refinement and indulgent pleasure of fine dining.

Our Chef is looking for an experience cook who can :

- *Bring the dishes that the chef creates to life.*
- *Can "get it right" and take pride in making it happen.*
- *Enjoys the bustle and sometimes intensity of the kitchen,*
- *Understands cleanliness in the kitchen and safe food handling is of utmost importance.*

Responsibilities include but are not limited to:

- Prepare food daily and plate all items in a timely and accurate manner.
- Ensure food safety by dating and rotating food containers, safely storing perishables, and maintaining a sanitary work environment.
- Maintain kitchen sanitation and safety standards.
- Fill out prep lists and inventory sheets with accuracy.
- Supervise food production in the absence of supervisor.
- Carefully and safely prepare food according to chef direction and as ordered by the servers, taking care to portion correctly and present appealingly.

Requirements:

- 2 or more years of experience in a fast paced, fine dining restaurant.
- Culinary School or certification is preferred.
- Must be able to work flexible hours, weekends and holidays.
- Possess current health department certifications required to work in a restaurant or be willing to obtain one by the first day of employment.
- Ability to work with management staff and other employees in a professional manner.

We are currently hiring for AM & PM Shifts.

Part-time, but could work into Full-time for the right candidate.