

Cook

Oaks Bar & Grill in Hayfield, MN, seeks Cook.

Duties and Responsibilities: • Preparing food for the current day and prep for the upcoming day/week. • The ability to use a flat top, char grill, deep fryer, gas stove and oven. • Willingness to work as part of a team, however, the position may require you to work alone with specific duties. • Securing items for proper storage and helping track usage. • Stock all necessary items in cooler and freezers. • Keeping kitchen area and workstation clean and organized. Cleaning and maintaining sanitation, health and safety standards in kitchen work areas. • Discards trash into receptacles. • Lifts and carries heavy trays of food and beverages. • Clean, sweep and mop work area(s).

- Must be available nights, weekends, and holidays!
- Hours will be 20-30 per week during the upcoming golf season.
- Must be able to read and write in the English language.
- Prior experience as a cook/chef, apprentice and/or two years of food experience.
- Wage depending on experience and qualifications.
- ServSafe certification is a plus

Hourly position available for the 2014 Golf Season running from mid-March through the Holiday Season. Hourly rate commensurate with experience.

Please e-mail resume and cover letter to Rebecca_stuber@theoaksinhayfield.com