



## POSITION DESCRIPTION

<b>Position</b>	Grill - Lead Line Cook
<b>Wages</b>	\$17.00 - \$19.00 per hour, based on prior cooking and leadership experience
<b>Season</b>	April through late September
<b>Typical Work Schedule</b>	Friday through Sunday Shifts covering typical restaurant open hours 11-8 Fri, Sat, Sun early April through late September

The Grey Heron Grill is a full-service restaurant with an American style menu. Lead Line Cook responsibilities include coordinating kitchen cooking activities including food preparation, presentation, and adherence to internal process controls. The Lead Cook will develop a weekly kitchen staff work schedule, recommend staff hiring activities, coordinate inventory counts, and promote cross training of kitchen staff to create a productive restaurant environment. Other responsibilities include kitchen cleaning duties, while working closely with the Server Lead role to balance kitchen and server resources to create the best possible experience for our customers. Work schedules are on the weekends (Friday through Sunday) typically from late March to prepare for the season through late September with hours ranging from 30 to 40 hours per week. Holiday weekends (Memorial Day, 4<sup>th</sup> of July, and Labor Day) will require an extra workday during those weekends and required for this position.

*Please note: The description is only a summary of the typical functions of the job, not an exhaustive or comprehensive list of all possible responsibilities, tasks, and duties. The responsibilities, tasks, and duties of the jobholder might differ from those outlined in the job description and other duties may be assigned.*