



POSITION DESCRIPTION

Position	Grill - Line Cook
Wages	\$11.00 - \$14.50 per hour based on prior experience
Season	April through late September
Typical Work Schedule	Friday through Sunday, shifts covering typical restaurant open hours 11-8 and prep. / clean-up, early April through late September

The Grey Heron Grill is a full-service restaurant with an American style menu. Line Cooks responsibilities include food preparation on a griddle and/or fryer as outlined by detailed item recipes and portion control procedures. Line Cooks will prepare dishes to order and must possess an ability to work in coordination with other Cooks in a fast-paced environment. Other tasks include food prep, inventory replenishment, dishwashing, and keeping a clean kitchen environment as outlined within internal & local Health Department food handling codes. Work schedules are on the weekends (Friday through Sunday) typically from late March to prepare for season through late September with hours ranging from 16 to 36 hours per week. Holiday weekends (Memorial Day, 4th of July, and Labor Day) will require an extra workday during those weekends and required for this position.

Students may be out of school at different times e.g. mid-May to mid-August, but we will consider students for Line Cook positions during summer break as the busiest part of the season is from late May to early September.

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.