

## **Lake of the Pines Association Lead Cook – FT Position**

Lake of the Pines Homeowners Association is accepting applications for the position of Lead Cook.

Lake of the Pines is a 2,000-home gated private community located in the foothills of Northern California between the towns of Auburn and Grass Valley. Among its numerous amenities, the community boasts of a 230-acre private lake and a 19-hole golf course as two of its prime amenities. This is a FT, nonexempt position with a salary range of \$19.37 - \$20.63 and excellent benefits including medical, dental, vision and life insurance; vacation and sick leave; 401k and facility use privileges including golf, swimming pool, beaches, parks, tennis and discounted meals. Pre-employment background search required following conditional offer of employment.

### **Essential Duties and Responsibilities include:**

- Responsible for the physical aspect of the kitchen operation, including supervision of kitchen personnel as well as the preparation and serving of food.
- Responsible for Sous Chef's duties in Chef's absence.
- Prepare or oversee preparation, handling, and storage of all food.
- Actively train and work with kitchen personnel toward the goal of continuous enhancement of kitchen staff skill level.
- Under instruction of Executive Chef, maintain health and cleanliness standards of kitchen facilities.
- Plan and prepare meals.
- Interact with service staff where needed to communicate instructions regarding food and food service.
- May take monthly inventory.
- Insure that opening and closing procedures are completed correctly.
- Supervisory Responsibilities - In Sous Chef's absence, carry out supervisory responsibilities in accordance with the organization's policies and applicable laws. Responsibilities include training employees; planning, assigning, and directing work; addressing complaints and resolving problems.
- Perform duties with regular and predictable attendance.
- Perform duties with the responsibility to get along and work effectively with others.

### **Required Skills/Qualifications:**

- High school diploma or general education degree (GED); or two years related experience and/or training; or equivalent combination of education and experience.
- Demonstrated ability to perform to high standard every aspect in a commercial kitchen including prep, line grill, sauté, broiler, presentation, etc.
- Demonstrated ability and experience in training prep and line cooks.
- Open availability including nights, weekends, and holidays.

Applications are available online at [www.lop.org](http://www.lop.org) under About Us. Email resume and application to [HR@lop.org](mailto:HR@lop.org), 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