

***CHAMPNEY'S* Line Cook Job Description**

The Line Cook position at the Deerfield Inn and under Historic Deerfield is a fulltime, hourly position. As a fulltime employee you are eligible for employee benefits as described in the Historic Deerfield Employee Handbook. This full-time position is based on a 40-hour work week with the expectation that some weeks may require more hours to satisfactorily complete the job duties as listed below. It is expected that as line cook you put forth a strong work ethic and put the mission of Historic Deerfield as your primary goal. In this position you are working directly under the Sous Chef and Executive Chef.

It is expected that a candidate for this position have 1 years of experience in the hospitality industry with experience in fine dining and scratch kitchen work, function execution and line work. A culinary degree is also highly desirable. Some of the needed qualities include communication skills; multi-tasking ability with the ability to perform well under pressure; and culinary versatility. It is also expected that this individual work weekends, holidays, and a 5 day/week schedule at most times.

The key responsibilities are as follows:

- Meet or exceed standards in food quality, safety, and cleanliness with passion, integrity, and knowledge.
- Review prep lists for a la carte service preparedness.
- Prepare and serve product that meets or exceeds standards.
- Assist in any line or other kitchen duty needed.
- Help perform monthly inventory.

As Line cook you are expected to be passionate about food, and directly involved in preparing dishes, with a strong work ethic. You must be capable of setting priorities and working under pressure while keeping a calm presence.