



Black Star Farms Food Service: Line Cook

PURPOSE: To provide operational support for food service operations at Black Star Farms

PAY RATE: \$13-\$15/hour

CLASS: Seasonal hourly, non-exempt

HOURS: 40/45 hours per week, may exceed 50 at peak times

RESPONSIBILITY: Food service support for Hearth and Vine Café, banquets, and Inn food service

REPORTING TO: Estate Chef & Sous Chefs

REQUIREMENTS

- Must be able to work evenings, weekends, and holidays
- Flexible schedule
- Previous experience with commercial kitchens preferred
- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g., chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report, and follow Estate or Sous Chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality, and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers
- Must be able to lift and carry up to 50lbs
- Able to move and stand for long periods, shifts may exceed 10 hours on some days
- Maintain a positive and professional approach with coworkers and customers

EXPECTATIONS

- Prep and supply food for Hearth and Vine Café, Banquets, and Inn
- Uphold BSF standards of hospitality
- Properly represent company brand through hospitality and service
- Follow food safety and sanitary standards as directed by the Health Department
- Ensure proper safety and sanitation in the kitchen
- Communicate effectively, written, verbally, and technologically





- Operate efficiently, strategically, and forward-focused
- Maintain a professional appearance at all times, adhering to the grooming standards outlined in the employee handbook

