



WAIKELE
COUNTRY CLUB

94-200 Paioa Place
Waipahu, HI 96797

Position: Cook I
Job Type: Full Time
Reports To: Sous Chef and/or Head Chef

Primary Objective: Perform various food preparation, cooking, cleaning, and sanitation duties to ensure efficiency in the Kitchen and high-quality and consistency of product and presentation, in accordance with health and safety regulations, standards, and guidelines.

Duties and Responsibilities:

- Responsible for the preparation, execution, and production of food, inclusive of timing, quality, temperature, portioning, cooking, and presentation, to ensure smooth operations and delivery of exceptional dining experience, and in compliance with safety and sanitation regulations and guidelines.
- Prepare all food and menu items according to company specifications, procedures, quality protocols, and standardized recipes to ensure a consistent product.
- Utilize basic cooking techniques such as boiling, grilling, steaming, frying, etc., under supervision, with focus on Japanese and local cuisine.
- Uphold kitchen sanitation and food service safety standards.
- Prepare cooking ingredients by washing, measuring, weighing, mixing, chopping, trimming, peeling, packaging, etc. of food items and ingredients.
- Maintain a clean and organized workstation.
- Stock and label all ingredients; minimize waste and ensure that stock is always fresh by checking dates, easily accessible, and rotated; assist Kitchen management with inventory and deliveries.
- Properly store food, equipment, and other items by complying with health and safety procedures, rules, and regulations.
- Expedite orders timely and efficiently.
- Responsible for setup, operation, break-down, sanitation and cleaning of all workstations, equipment and utensils; report any damaged kitchen equipment needing repair.
- Keep refrigerators and storerooms clean, neat and in working condition; report any malfunctions to the supervisor.
- Complete daily cleaning and organizational tasks, inclusive of sanitization of workstations and prep areas, and disposal of waste.
- Utilize ticketing procedures during service.
- Work collaboratively with other staff to ensure smooth operations in the Kitchen.

- Communicate effectively with the senior cooks, Sous Chef and Head Chef regarding any issues or needs in the Kitchen.
- Must be able to think and act quickly in a fast-paced working environment.
- Participate in team meetings and training sessions.
- Assist the Dishwasher as needed.
- Other related duties as assigned.

Minimum Qualifications:

- High School Diploma or GED Certification
- Minimum of two (2) years demonstrated working experience in a kitchen, which involved direct hands-on experience in the planning, preparation and cooking of food.
- Demonstrated knowledge and ability to prepare different types of foods (meats, fish, poultry, vegetables, etc.) using various cooking methods, such as grilling, frying, boiling, steaming and/or roasting, etc.
- Demonstrated experience and knowledge in standard procedures for measuring and combining ingredients; utilization, care and safe handling of utensils, tools, and equipment used in a kitchen; proper methods of handling and storing foods; food and kitchen safety and sanitation practices; and the ability to follow standardized recipes.
- Knowledge and ability to operate knives, cutting tools, kitchen equipment and kitchen utensils, inclusive of dexterity skills to perform quickly and safely.
- Knowledge of health and safety rules in a kitchen.
- Basic knowledge of Japanese and local cuisine and ingredients.
- Ability to multitask, problem solve and follow directions.
- Organized with attention to detail.
- Ability to work as a team.
- Ability to listen and communicate effectively.
- Ability to work in a diverse and fast-paced setting.
- Ability to communicate effectively in English.
- Legal authorization to work in the United States.
- TB Clearance

Physical Demands:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. While performing the duties of this job, the employee is frequently required to:

- Walk and/or stand for prolonged periods of time; climb, balance, stoop, kneel, crouch, crawl, bend, twist, reach, and grasp; use hands to finger, handle, or feel; close vision, distance vision, peripheral vision, depth perception and ability to adjust focus.
- Ability to lift up to 50 lbs.; push/pull/move objects; and lift overhead.
- Manual dexterity to handle knives and kitchen equipment safely.

Preferred Qualifications:

- Knowledge and experience of local, Asian and/or American cuisine
- Basic culinary training or coursework in Japanese cuisine.
- Food Safety Certification or equivalent.