



COOK

*Seasonal work (May to September)
Fulfilling career in a vacation setting.*

Granite Point Resort is a family-owned business set on beautiful Loon Lake, WA that has served vacationers in the Pacific Northwest for 100 years. We are a well-loved summer institution with a reputation for having some of the best lakefront access and beach in the region. Many of our guests have been coming for generations, and we strive to make every visit to the Resort the very best of its kind for our guests.

This is a seasonal job, with one of the nicest settings in the State for designing, managing, and preparing fun and easy fare to serve resort guests!

As Cook, you will be responsible for executing breakfast, lunch, and dinner menus that will appeal to Resort guests, while being simple to prepare in a consistently exceptional manner. You will work with the Resort Manager and/or Assistant Manager to develop the appropriate menu, and you will be responsible for executing the menu to be consistent and meet quality standards. Fare will range from a fun and easy to prepare, but good value, breakfast menu--to a lunch menu of burgers, sandwiches, and beach/cafe friendly items, as well as a happy-hour and "pub-style" dinner menu.

Qualifications:

- Reliable, honest, and positive attitude.
- Courteous and respectful customer service toward guests, managers, peers, and vendors in person or by phone.
- Maintain and encourage a positive and professional work environment.
- Able to work as part of a team in a busy kitchen atmosphere.
- Knowledgeable in food handling, preparation and storage.
- Ability to stand and walk for an entire shift
- Ability to lift up to 20lbs
- Must be able to work weekends and holidays.
- Washington State Food Handler's permit required.

Responsibilities:

- Ensure that all food and products are consistently prepared and served according to the resort's standards, cooking processes, portioning, and serving standards.
- Ensure kitchen and surrounding kitchen areas are kept clean and in working order.

- Ensure that all equipment is kept clean and kept in excellent working condition through personal inspection.
- Assist manager in maintaining proper inventory levels of ingredients and supplies.
- Additional front of the house duties might be assigned during down time.

Preferred Experience:

- 2+ years cooking experience (preferred)
- 2+ years restaurant experience (preferred)
- Highschool, AA or bachelor's degree or a combination of education and experience (preferred).

This is a great opportunity for students or graduates from culinary schools to apply and sharpen their skills in a fun resort environment!

30 to 40 hours per week

Flexible schedule including weekdays, weekends and holidays.

\$15.74 - \$18 per hour (plus tips) based on qualifications and experience.

Send resume, cover letter, expression of interest, or questions to:

manager@granitepointresort.com or call Diego Anguiano at 509-951-7571