



## Cook

Seasonal / Full or Part Time / Day or Evening Shift

Department: Food Service

Reports to: Cook Supervisor / Food Service Manager

Starting Wage: \$13.00/hour+ depending on experience

Capon Springs and Farms is looking for skilled cooks to prepare delicious meals for our guests by following traditional recipes and food specifications to produce a consistent product that meets or exceeds guests' expectations. Capons family style meals are one of the highlights for many of our guests who enjoy an all-you-can-eat experience. The ability to move quickly and accurately are a must for this busy resort kitchen. This position will play a key role in contributing to our guests' satisfaction and promoting Capon's core values.

### **Key Areas of Responsibility:**

- Prepares and cooks all main dishes served in a 250-guest capacity resort.
- Prepares a variety of foods such as meats and vegetables, according to established menus, standard recipes, and portions in appropriate quantities.
- Cooks meals in accordance with special dietary or nutritional restrictions as requested.
- Monitors and records food temperatures to ensure food safety.
- Cleans, cuts, and cooks all meat, fish, or poultry to prepare for cooking.
- Weights and measures ingredients.
- Stirs and strains soups and sauces.
- Rotates and stores food supplies. Stores food in designated containers and storage areas to prevent spoilage.
- Cleans and inspects kitchen equipment, appliances, and work areas to ensure cleanliness and functional operation. Notifies supervisor of issues with kitchen equipment.
- Other duties as assigned by supervisor/manager. Must be willing to work in other areas of the food service department as needed.

**Education:**

- High School diploma or equivalent preferred.
- Vocational degree/Certification in a culinary field is a plus.
- Must have or be able to obtain state food safety certification or county food handler's card.

**Knowledge and Experience:**

- One year of experience as a cook or related position in a large-scale operation.
- Knowledge of special diets/food allergies is a plus.
- Ability to follow recipes and determine ingredients and quantity needed.
- Knowledge of kitchen sanitation and safety regulations.
- Ability to operate a variety of kitchen equipment and appliances.
- Ability to maintain a professional, courteous working relationship with co-workers.

**About Us:**

Capon Springs is a seasonal mountain resort in the foothills of Hampshire County, WV. Our season typically runs from early May through mid-November. Co-workers must have flexibility in their work schedule, including weekends, and holidays, and possible overtime during the peak season. Starting pay is based on experience and education. Benefits for seasonal co-workers include free meals during the work shift; co-worker events and activities; discounts on goods and services at the resort; eligibility for AFLAC insurance plans; and 401k with employer match.

*Capon Springs and Farms proudly offers a rich history, steeped in tradition and a commitment to our guests and co-workers. We invite you to learn more about our culture and company at [www.caponsprings.net/careers](http://www.caponsprings.net/careers).*