



WHITE OAK CONSERVATION

Job Title: Line Cook

Department: Culinary

Reports To: Executive Chef or Executive Sous Chef

FLSA Status: Non-Exempt; Full time

Last Revised: January 2022

White Oak conserves and sustains some of the earth's rarest species through sustainable conservation breeding, education, and responsible land stewardship. The conservation programs span 700 acres along the St. Mary's River in northeast Florida, surrounded by 17,000 acres of mixed forest and wetlands that make up the beautiful White Oak property. White Oak serves as a premier hub offering adults and students the opportunity to experience wildlife conservation first-hand through professional training programs and immersive conservation experiences.

White Oak Mission

Save endangered wildlife and habitats through sustainable conservation breeding, education, and responsible land stewardship.

Position Purpose

Responsible for the preparation of high-quality food/baked items in a timely, efficient, sanitary and consistent manner. Must be prepared to work as a team member in a dynamic workplace, follow all safety procedures, and have a high threshold for heat in a kitchen environment.

Responsibilities and Tasks

- Responsible for the daily preparation of food items and baked items as directed in a sanitary and timely manner according to guidelines.
- Follows recipes, portion controls and presentation specifications as set by Executive Chef.
- Assists with the restocking of items as needed throughout shift.
- Ensure quality and safety of food by performing standard and any additional sanitary measures including sweeping floors, cleaning of surfaces as well as proper covering and storage of food items according to standards and procedures.
- Stay productive at all times and prepare food/baked items for our future needs as time allows.
- Assists with the cleaning and organization of the walk-in coolers and our storage areas, to include organizing the small-wares.
- Assists in the preparation of dishes for guests with food allergies or intolerances.
- Work at an efficient and consistent pace.
- Perform other duties as required.

Minimum Qualifications

Must have high school diploma or GED equivalent.

Minimum of 6 months cooking experience in a commercial kitchen required.

Highly effective team-work skills.

Highly effective communication skills.

The ability to work a flexible schedule.

Attention to detail in all areas.

Strong time management skills and multi-tasking skills.

The ability to prioritize tasks with minimal supervision.

Valid Driver's license required.

White requires all candidates to successfully complete a pre-employment drug screening and candidates may be asked to successfully complete a background screening.

Physical Demands and Working Conditions

Standing and walking for extended periods of time.

Occasional bending, kneeling, or crouching.

Reaching overhead, above the shoulders and horizontally.

Lifting, carrying, pushing, and pulling object(s) weighing up to 50 pounds.

Indoor/outdoor environment subject to changing conditions and temperatures exceeding 90 degrees at times.

Changing priorities and interruptions.

White Oak Conservation is committed to creating an environment where diverse perspectives are welcome, and to nurturing a culture where everyone feels valued and appreciated. We are proud to be an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to gender, race, color, age, national origin, religion, disability, marital status, sexual orientation, gender identity/expression, citizenship, pregnancy or maternity, veteran status, or any other status protected by applicable national, federal, state, or local law.