

Cook Position Summary:

Waikele Country Club is known for its welcoming atmosphere while delivering fresh ingredients to create Japanese, Hawaii, and traditional cuisine. If you are ready to become part of the Waikele Country Club Team, read below and apply.

Culinary positions at WCC are vital members of our restaurant team. Currently, we are looking to fill various Cook positions from entry level to Sous Chef. Primary responsibilities include ensuring quality of food service; preparing, seasoning, portioning, and cooking food, in accordance with established recipes and industry standards at the restaurant; executing all restaurant and banquet menus; operating and maintaining kitchen equipment as instructed, and other related duties.

Minimum Qualifications:

- · Prior work experience in the culinary service industry
- Use of kitchen equipment and tools
- Strong attention to detail
- Strong listening skills and ability to follow instructions
- Ability to communicate effectively in English
- Ability to work as a team
- Ability to work in a diverse and face paced setting
- Legal authorization to work in the United States

Physical Demands:

- Must be able to work while standing for prolonged periods of time
- Must be able to withstand working in humid and hot temperatures

Preferred Qualifications:

- Culinary degree from a recognized accredited program
- Food Safety Certification or equivalent
- Menu preparation experience
- Experience in kitchen inventory control and supplies
- Leadership and supervisory experience
- Knowledge of Hawaiian/Japanese food preparation

Rate of Pay: Variable based upon experience