



# **Arbor Day Foundation™**

## ***Cook – Commis Chef***

Lied Lodge & Conference Center, located in Nebraska City, Nebraska, is seeking a driven individual to perform culinary functions that meet the high standards necessary to provide an exceptional dining experience in the Timber Dining Room and for special banquet events. The right candidate for this challenging position will be highly motivated, willing to learn, able to multi-task and must work well under pressure. This includes being able to gracefully receive constructive criticism as well as effectively carry out orders. This is an excellent chance to launch your culinary career. This position requires an energetic personality with the desire to enhance the Arbor Day Foundation's mission – to plant, nurture and celebrate trees – through guest and team member interactions. A drive for excellence in all areas is crucial for this role.

The environment at Arbor Day Farm, where Lied Lodge is located, provides opportunities for cuisines abundant with fresh, seasonal orchard and garden produce, coupled with the Farm's award-winning signature wines. The food program, in turn, complements the rustic ambience and natural setting of Lied Lodge & Conference Center. This independent property is regionally-recognized and operated by the Arbor Day Foundation. It includes world-class accommodations and panoramic views of the Foundation's wooded acreage, that foster a spirit of tree planting and environmental stewardship -- an inspiration to both our guests and our team members.

If this career opportunity speaks to your talents and passions, please send a cover letter and resume to: Arbor Day Foundation, Cathy Horner, PO Box 817, Nebraska City, NE, 68410, or [talent@arborday.org](mailto:talent@arborday.org) or complete an on-line application at [www.liedlodge.org/careers](http://www.liedlodge.org/careers).

### ***Responsibilities***

- Ensure all food items comply with portion size and quality standards.
- Maintain a safe and sanitary work environment by complying with procedures, rules, and regulations as directed by the Executive Chef.
- Complete prep work before the start of dining service.
- Set up line for efficient flow of operation.
- Properly wrap, store, date and rotate perishable items.
- Efficiently cook meats, fish, vegetables, soups and other food items and appropriately garnish plates to Lied Lodge standards.
- Maintain proper inventory of line items needed for shift.
- Keep stations clean, organized and fresh daily.
- Ensure all food items are complete and delivered to guests at the correct temperature and in a timely manner.

- Assumes other responsibilities as delegated by the Executive Chef.

***Qualifications***

- High volume hotel or restaurant cook experience desired; willing to train individuals with a desire to obtain a culinary career.
- Positive attitude and willingness to provide a superior product.
- Skilled in creative problem solving while continually looking for ways to improve processes.
- Self-directed individual with the ability to work on multiple tasks independently.
- Strong communication and organizational skills.
- Committed to teamwork and the ability to maintain composure and objectivity under pressure.
- Ability to assume direct responsibility for specific areas of the kitchen and lead team members towards accomplishing the goals of the department.
- Part time, 25-30 hours per week; days, evenings, weekends and holidays.

***Salary:*** Commensurate with experience.