



CUYAHOGA VALLEY
CAREER CENTER

Cuyahoga Valley Career Center

Job Posting #5368 Log Sheet

Job Posting Date: 9/3/2025

Employer Information:

The Country Club of Hudson
Contact: Brandon Stevens
3155 Middleton Rd
Hudson, OH 44236
Phone: 330-840-4069 **Ext:**
E-mail: bstevens@cchudson.com

Main Business:

Country Club

Job Title: Line Cook

Full/Part-time: Part-Time, Full-Time, Seasonal

Job Hours: 32-40hrs a week

Job Duties:

Line Cook Job Summary

As directed, performs Line Cook duties at the Country Club of Hudson under supervision, prepares food to the exact specifications of the Chef. Duties include setting up workstation, prepping food, cooking, cleaning and stocking.

Essential Functions (primary functions and/or reasons the job exists in order of importance)

1. Prepares work station before the start of each service, making sure that all the supplies that will be needed for the night are available and ready for use. This can include preparing some items in advance, or performing simple tasks such as stocking the station with plates and bowls.
2. Preps food for service each day. Duties include but are not limited to chopping vegetables, butchering meat, or preparing sauces.
3. Cooks items requested from work station. This requires working with other cooks in the kitchen to make sure that food is ready at the right time, in the right order so that it arrives at the customers table ready to eat and at the right temperature.
4. Cleans station and assists with kitchen cleanup including disposing of garbage, cleaning utensils, pots, and pans, and cleaning cooking surfaces.
5. Takes care of leftover food while maintaining food safety and Portage's high standards of food safety. Depending on the food item, it can be properly stored, disposed of, returned to the correct inventory location.
6. Stocks kitchen including assisting in unloading delivery trucks and storing

inventory correctly. Reports low inventory to appropriate supervisor.

7. Achieves the high standards of quality, production, cooperation, and service set by the Country Club of Hudson for our employees, guest and customers.

8. Complies with all OSHA and the Country Club of Hudson safety/training/certification standards within required timeframes.

9. Consistently reports to work on time, as scheduled.

10. Travels occasionally in order to participate in special assignments, training, and/or travel between office locations.

Desired Qualifications/Experience/Certification/Education (in order of importance)

1. Ability to effectively communicate and receive instructions from leader, co-workers, and customers both verbally and in writing.

2. Previous commercial kitchen experience.

3. Culinary degree/certificate or is currently toward degree/certificate.

4. Valid driver's license and a driving record that conforms to company standards.

Physical Requirements (specific to the role)

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

- Ability to work effectively in a commercial kitchen environment for 40+ hours per week.
- Ability to work with frequent variations in temperature, both hot and cold, typical of a commercial kitchen environment.
- Ability to remain on feet; standing, walking (including climbing stairs) for extended periods of time throughout the work day.
- Ability to lift and carry 50lbs.
- Ability to bend and reach.
- Ability to operate various commercial kitchen/cooking tools and equipment.
- Ability to work evenings, and weekends and holidays.
- Ability to work outdoors as needed.
- Ability to communicate effectively in a collaborative work environment utilizing various technologies such as: telephone, computer, web, voice, teleconferencing, e-mail etc.
- Ability to travel as required.

This job description describes the general nature and level of work performed in this role. It is not intended to be an exhaustive list of all duties, skills, responsibilities, knowledge, etc. These may be subject to change and additional functions may be assigned as needed by management.

Member companies of the Country Club of Hudson are Equal Opportunity Employers (M/F/Disabled/Protected Veteran).

Compensation: \$16-\$18

Special Notes / Additional Information:

Minimum Age Requirement?

16

How to Contact: Email resume, By Phone

Seeking:

High School Student, CVCC Alumni,
Adult /Job Seeker

Program Area:

General, Arts & Communication, Hospitality & Tourism

E-mailed Job Posting on:

Notes: