



Historic Inns of Twentynine Palms

29 Palms Inn & Campbell House

Position Title: Line Cook
Division: Restaurant
FLSA Status: Non-exempt
Reports to: Chef

Our Culture

Established in 1928, the historic 29 Palms Inn has welcomed visitors from all over the world to the California desert, offering visitors a place for rest and rejuvenation. Located along the 9,000-year-old natural desert oasis called the Oasis of Mara, the 29 Palms Inn is a unique destination for both travelers and the community. Family owned and operated for five generations, the 29 Palms Inn strives to provide a friendly and nourishing atmosphere for its guests, and for its staff who are committed to providing the highest level of hospitality to every guest who visits our Oasis.

Position Overview

The 29 Palms Inn restaurant is a fast-paced, casual fine dining establishment, specializing in fresh seafood, steaks, inventive pizza and pasta specials, and great vegetarian dishes, and utilizes organic produce grown and harvested on-site at Faultline Farm. Line cooks at the 29 Palms Inn restaurant are tasked with consistently producing the best quality food with finesse and high attention to detail, while maintaining an organized, clean, and appropriately stocked line.

Essential Job Functions

- Inspect, clean, and maintain food preparation areas, such as equipment, work surfaces, and serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, fryers, roasters, and all other kitchen equipment.
- Stock and maintain sufficient levels of food products at line stations to support a smooth service period.
- Knows and complies consistently with the restaurant's standard portion sizes, cooking methods, quality standards, policies, and procedures.

- Responsible for the quality of products served.
- Handles, stores, and rotates all food products and supplies according to restaurant policies and procedures.
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Portion, arrange, and garnish food according to standard portion sizes and recipe specifications.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption. Assists in other food prep assignments during off-peak periods, as needed.
- Fill-in for fellow employees where needed to ensure guest service standards and efficient operations.
- Close the kitchen following the closing checklist for kitchen stations and assists others in closing the kitchen.
- Attend all scheduled employee meetings.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.

Position Qualifications

- Must have a minimum of one (1) year of experience working on a line.
- Must have high attention to detail with the ability to work in a fast-paced environment.
- Must have the ability to execute large quantities of food while always maintaining the highest quality.

Apply Online: www.29palmsinn.com/careeropportunities.php