

HOTEL GARBER

Job Title: Line Cook / Chef de partie

Status: Part-Time (up to 35 hrs week)

Location: Red Cloud, NE

Reports To: Sous Chef / Executive Chef

About Us: Hotel Garber is a 27-room boutique hotel in Red Cloud, Nebraska, offering a welcoming and uniquely immersive heritage tourism experience. Our dining program highlights local ingredients and provides guests with high-quality meals in a warm and inviting atmosphere. The property features a signature restaurant seating up to 35 guests and private event venues that host up to 75 guests.

Position Summary: The Line Cook prepares and cooks food items according to Hotel Garber's recipes and quality standards. This role ensures consistency, cleanliness, and attention to detail in every dish while supporting the Sous Chef and Executive Chef in delivering an exceptional dining experience for restaurant, banquet, and event guests.

Key Responsibilities

- Prepare, cook, and plate menu items according to recipes, portion guides, and plating standards.
- Set up and break down stations, including mise en place, labeling, and dating of all items.
- Assist with prep work, including chopping, portioning, and assembling ingredients.
- Ensure food is cooked to proper temperatures and presented attractively.
- Follow proper food handling, storage, and sanitation procedures at all times.
- Maintain cleanliness and organization of workstations, walk-ins, and kitchen equipment.
- Support the Executive Chef and Sous Chef in daily operations and assist with specials, banquet, and event menus as needed.
- Monitor inventory levels and notify supervisors of shortages, waste, or quality concerns.
- Work efficiently during peak service while maintaining quality and accuracy.
- Follow all safety guidelines and maintain a clean, hazard-free kitchen.
- Collaborate with servers, bartenders, and fellow cooks to ensure smooth, timely service.

Qualifications

- Previous kitchen or line cook experience preferred but not required; training provided.
- Knowledge of basic cooking techniques and food safety standards; food handler certification preferred or willingness to obtain.
- Strong attention to detail and ability to follow recipes consistently.
- Ability to work in a fast-paced environment and remain calm under pressure.
- Team-oriented, reliable, and punctual.
- Flexibility to work evenings, weekends, and holidays.

Working Conditions/Physical Requirements

Types of machines, tools, office equipment or special equipment used on the job.

Commercial cooking equipment (range, oven, grill, fryer, flat-top), knives and hand tools, slicer, mixer, food processor, kitchen scales and thermometers, ticket printer or kitchen display screen.

Amount of time each day spent.

Standing 90% Walking 10% Sitting 0% Total 100%

Employee works: Inside 100% Outside 0% Total 100%

While performing job, employee required to:

Activity	Not at all	Occasionally	Frequently	Continuously
Bend/Stoop			X	
Squat		X		
Crawl	X			
Climb Height		X		
Reach above shoulder level			X	
Crouch		X		
Kneel		X		
Balance			X	
Push/Pull			X	

Comments: Frequent bending and reaching at stations and walk-in/reach-in coolers; occasional stairs to storage areas.

5. While performing job, employee required to carry:

Carry	Never	Occasionally	Frequently	Continuously
Up to 10 lbs.				X
11 - 24 lbs.			X	
25 - 34 lbs.		X		
35 - 50 lbs.		X		
51 - 74 lbs.	X			
75 - 100 lbs.	X			

HOTEL GARBER

6. While performing job, employee required to lift:

Lift	Never	Occasionally	Frequently	Continuously
Up to 10 lbs.				X
11 - 24 lbs.			X	
25 - 34 lbs.		X		
35 - 50 lbs.		X		
51 - 74 lbs.	X			
75 - 100 lbs.	X			

7. While performing job, employee must use feet for repetitive movements (such as foot controls): ☐ Yes ☒ No

8. While performing job, employee must use hands for repetitive movements (such as grasping):

☒ Yes ☐ No

9. While performing job, employee must use head and neck in:

Static position: ☐ Yes ☒ No Frequent flexing: ☒ Yes ☐ No Frequent rotating: ☒ Yes ☐ No