

Position: Breakfast Chef / Sous Chef

The Oak & Grain difference: Welcome to Oak& Grain at the Inn at Pleasant Lake, where we have a passion for providing our guests with memorable experiences. It all starts with our team. Our team cares for our guests, collaborates with each other, learns from one another, and is excited to offer new ideas. We don't just serve food in our restaurant, we craft experiences, and we have a lot of fun doing it. Our team values family and friendships and it shows in our work environment. If this sounds like a fit for you, talk to us and discover what makes our team so special and our restaurant the #1 rated establishment by our guests.

Job brief: We are looking for skilled, competent Chef's to join our team and help craft memorable experiences for our guests. We serve breakfast each morning to inn guests only, Brunch on Sunday's with reservations, Dinner Wed- Sun with reservations, and Event Dinners as sold and scheduled. The anchor role for a new chef joining our team is the breakfast chef role, which expands to Brunch and Sous Chef functions as needed and as capabilities afford. We are a small and close team, and members who jump in to perform any function with a positive attitude will do well. This also creates a fabulous learning environment as you are able to work closely with some of the most talented professionals in the area who are more than willing to share their knowledge and experience. Bring your talents & experiences to help grow and learn together with us. From our custom menus, to our dynamic wine list, to our history and relationships with guests, to the stories we share, you will help make meaningful connections and fond memories.

Breakfast Chef Responsibilities:

- Help design breakfast dishes that will wow our Inn guests with Executive Chef
- Prepare first course items consisting of baked goods, fresh fruit daily, yogurt, coffee
- Prep to Plate hot entrees each morning fresh
- Prepare products for Tea Service later in the afternoon (cookies, baked items, cheese plates, etc)
- Prepare items for Inn Guest in-room Package
- Prepare various items for dinner service as required by executive chef
- Based on experience level, opportunity for line chef to run Brunch Service
- Based on experience level, opportunity for line chef to line cook for Dinner Service
- All clean up and restacking of kitchen for following services
- Various stocking and ordering support as required

Key Characteristics and Requirements:

- Positive, energetic, and contributing spirit
- Ability to thrive in collaborative team structure
- Attention to detail, cleanliness, accuracy, and safety
- Responsible, trustworthy, honest, transparent
- Food safety training will be considered a plus

Compensation Structure: Hourly starting at \$12.50 – 14:00/hour based on experience (will assess)

To Apply: Submit application detailing your experience. Must be legal to work in the United States and be self-sufficient for transportation.