



The Inn at Lost River
A FARMHOUSE B&B

7015 State Road 259
Lost River, WV 26810

(304) 897-7000

www.innatlostriver.com

Cook (Part Time)

Located on the National Register of Historic Places, the Lost River General Store + Café has been serving the commercial and social needs of the Lost River valley for nearly 125 years. Our shelves are filled with locally made arts and crafts, antiques, jewelry, and other American made products. Our café and bakery serve gourmet coffee, teas, baked goods, sandwiches, salads, and our own house-smoked pulled pork BBQ.

The Lost River General Store is a seasonal establishment operating Friday through Sunday, Spring through Fall.

Job Responsibilities:

- Pleases customers by providing a pleasant dining experience.
- Serves meals by reviewing recipes; assembling, combining, and cooking ingredients; and maintaining a sanitary, compliant kitchen.
- Attends to the detail and presentation of each order.
- Prepares and expedites orders by following recipes; verifying taste; and plating meals.
- Completes hot meal preparation by grilling, sautéing, roasting, frying, and broiling ingredients and assembling and refrigerating cold ingredients as required.
- Adheres to proper food handling, sanitation, and safety procedures; maintains temperature and Hazard Analysis Critical Control Point (HACCP) logs as required; and maintains appropriate dating, labeling, and rotation of all food items.
- Stores leftovers according to established standards.
- Coordinates food supply inventory and submits order requests to supervisor.
- Assists with receipt and labeling of deliveries.
- Contributes to the creation of weekend specials, holiday, and theme menus in collaboration with management.
- Ensures smooth operation of kitchen services
- Maintains cleanliness and sanitation of equipment, food storage, and work areas.
- Completes cleaning according to daily and weekly schedules and dishwashing/pot washing as needed.
- Listens to customer complaints and suggestions and resolves complaints.
- Instructs personnel in use of new equipment and cleaning methods and provides efficient and effective methods of maintaining work area.

Qualifications/Skills:

- Demonstrated knowledge of and skill in ability to safely and effectively operate standard foodservice equipment
- Adaptability

- Decision-making
- Customer service
- Oral communication
- Planning, problem solving, and teamwork
- Self-motivated
- High energy Level
- Multi-tasking

Education, Experience, and Licensing Requirements:

- Prior hospital, institutional, or restaurant cooking experience including food preparation
- Current food handler's card or ability to obtain one
- Familiar with point-of-sale computers and software
- High school diploma or GED

Please submit your application to employment@innatlostriver.com