

Position: Line Cook (Seasonal; Full-Time – Mid to Late April through early October)

Reports to: Kitchen Lead, Hospitality Manager, then General Manager

Wage: \$17–21/hour

This is a seasonal kitchen position supporting peak summer operations through the primary hospitality season (approximately through early October).

As a Line Cook, you are responsible for preparing menu items consistently and efficiently while maintaining a clean and organized kitchen. This role supports the restaurant, bar service, catered events, and rafting trip lunches. The position requires strong teamwork, attention to detail, and the ability to work in a fast-paced kitchen environment.

You will work closely with the kitchen team and front-of-house staff to ensure timely food service and a high-quality guest experience.

Core Responsibilities

Food Preparation & Service

- Prepare menu items according to Imperial River Company standards
- Maintain consistent portioning, presentation, and food quality
- Follow recipes and kitchen procedures to ensure consistency
- Assist with BBQ raft lunch preparation and packing when scheduled
- Support catering and lodge event food preparation when needed

Kitchen Operations

- Set up and break down kitchen stations before and after shifts
- Maintain a clean and organized workstation throughout service
- Assist with opening and closing kitchen duties
- Work efficiently during high-volume service periods
- Communicate clearly with kitchen and front-of-house staff during service

Food Safety & Sanitation

- Maintain safe food handling practices at all times
- Follow Oregon food safety standards and kitchen sanitation procedures
- Clean kitchen equipment, surfaces, and prep areas regularly
- Assist with dishwashing and general kitchen cleaning when needed

Team Support

Work collaboratively with the kitchen team to maintain service flow
Assist other kitchen stations when needed during busy periods
Support kitchen organization and efficiency during service

Position Qualifications

Positive attitude and strong work ethic
Current Food Handler Certification
Previous kitchen or line cook experience preferred
Ability to work efficiently in a fast-paced kitchen environment
Strong teamwork and communication skills
Willingness to work nights, weekends, and holidays during season
Ability to meet physical demands including lifting, standing, and extended movement

Job Perks

RV space available (if you have your own RV)
Shift meal
Opportunity to ride rafting trips if space allows
Beautiful location on the banks of the Deschutes River
Seasonal employment through early October