

The Line Cook reports directly to the Kitchen Manager and helps ensure the health and quality of the golf course Restaurant and Snack Shack. The role is critical in maintaining the course's health and safety by preparing food for all outlets on the property and adhering to all procedural guidelines established by the Food Service and Safety Department.

## General Responsibilities & Requirements

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- Assumes 100% responsibility for the quality of products served
- Assists Kitchen Manager with set-up and preparation of food items for all food outlets on the property
- Carefully follows standard recipes while preparing all assigned items
- Assists the Kitchen Manager with conducting a monthly food/supplies inventory
- Understand how to use and maintain the equipment properly
- Performs necessary clean-up and sanitation maintenance activities for all food preparation and storage facilities as directed by the Kitchen Manager
- Sorts and rinses dirty dishes, glass, tableware, and other cooking utensils
- Carries clean dishes to the cook's line and other proper storage areas
- Change dishwasher
- Helps distribute food and supplies throughout the food outlets
- Cleans food production, holding and serving equipment when needed
- Assists with product receiving and/or storage of products
- Full compliance with the Department of Health regulations
- Perform other duties assigned by the supervisor or manager

## Qualifications

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- 1-2 years of cooking experience
- Understanding and knowledge of safety, sanitation, and food handling procedures
- Must be dependable, take direction well, and work in a fast-paced environment

## Compensation & Benefits

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- \$45,000 - \$60,000 salary based on experience
  - 100% employer-paid medical, dental, vision, life insurance.
  - 401k plan available
  - Complimentary temporary housing for relocation, if necessary, for up to six months.
  - Golf privileges, clubhouse food discounts, team dinners, and events.
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