

Line Cook

Highlights of working at Crystal Downs Country Club:

- One of the top golf courses in the country
- Scholarship opportunity for employees and children of employees
- Competitive wages

Line Cook Responsibilities:

- Prepare menu items as needed for member or guest service
- Follow all state and local health and food safety regulations
- Follow all safety procedures for operating and cleaning machinery
- Knowledge of and ability to perform required role during emergency situations
- Take inventory of all items required for station set-up and determine those items that require preparation
- Prepare items according to standard recipes
- Coordinate and time orders with other kitchen operations
- Notify Executive Chef and/or Sous Chef of expected shortages
- Ensure that assigned work areas and equipment are clean and sanitary
- Set-up, maintain, and break-down prep cook station
- Cover, date, and neatly store all leftover products that are reusable
- Make recommendations for maintenance, repair, and upkeep of the line prep area and equipment
- Close the kitchen properly using the closing checklist
- Other duties as assigned

Work Hours/shifts:

Seasonal, Days, Evenings, Weekends

Requirements:

- 18 years or older
- Previous experience a must
- Ability to work well under pressure
- Dedication to on-time arrival for shifts
- Ability to be a team player