



JOB POSTING

Position Title: Cook

Date of Notice: 3/13/2019

Job Location: Pinecrest Golf Club

Start Date: ASAP

Reports to: Executive Chef

Send Applications to:

Property Description: PinecrestGM@juntleyparks.org

Position Summary:

Prepares food in accordance with Company recipes and standards.

Essential Duties and Responsibilities:

- Prepare and serve all required food items in accordance with established portions and presentation standards.
- Set up service units and prep cook station with needed items. Maintain and break down as appropriate.
- Ensure that assigned work areas and equipment are clean and sanitary according to Company standards and state and local health and safety regulations.
- Maintain security and safety in the kitchen according to Company policy.
- Maintain neat professional appearance and observes personal cleanliness rules and sanitation standards at all times.
- Requisition items needed to produce menu items.
- Cover, date and neatly store all leftover products that are re-usable.
- Perform other duties as appropriate.

Qualifications:

- High school required.
- 1 year culinary experience preferred, preferably in the golf industry.
- Demonstrated quality written, verbal, and interpersonal communication skills.
- Ability to analyze and solve problems; efficiently handle multiple duties under pressure with minimal supervision; work flexible hours as required including nights/weekends.
- Positive attitude, professional manner and appearance in all situations.

Supervises:

Kitchen Staff

Classification:

Part-time or Full-time, Seasonal or Non-Seasonal, Hourly, Non-Exempt

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