



GREYSTONE

GOLF & COUNTRY CLUB

Position Description

Position Title: Line Cook/Chef

Department: Culinary

FLSA Status: Non-exempt full-time

Reports to: Sous Chef & Executive Chef

Compensation Format: Hourly Rate

Position Summary:

In accordance with the principles of Greystone Golf & Country Club, the line cook/chef will work closely with the rest of our culinary team to create an exciting and engaging experience with our members. This role will assist in executing our menus and meal services that accurately encompasses the fine dining and country club atmosphere. This position will require coordinating with front-of-house employees to ensure an extraordinary guest experience. The role is expected to hold the necessary skills and knowledge of food prep & safety, kitchen hygiene principles, knife skills, and quality assurance.

Essential Functions:

- Assist with stocking and setting up the kitchen stations.
- Prepare food including cleaning and cutting the ingredients and cooking menu items.
- Maintain hygiene principles in all cooking areas and clean your space at the end of the shift.
- Maintain cleanliness and organization of kitchen including work station, coolers, equipment, floors, walls, ceiling, storage, etc.
- Check all items for quality assurance at the beginning of each shift.
- Communicate all needs for your station with sous chef.
- Assist in managing waste and excess food.
- Assist other culinary employees for overall success in the restaurant.
- Exhibit attention to detail to fulfill all orders with quality standards.
- Arrange dishes in accordance with preparation instructions obtained from head chef.
- Partner with front of house staff and restaurant managers to satisfy guests.
- Adhere to all opening and closing shift checklists.
- Possess essential knife skills for cutting fish and prepping other ingredients.
- Support company vision and enforce rules & policies

Requirements:

- At least 1-year of cooking experience
- Ability to work efficiently, accurately, and in a team environment
- Must be able to work as part of a team and recognize the importance of each team member's role in the guest dining experience.
- Must be available to business work during hours, including weekends and evenings
- Be able to lift and carry items up to 50lbs.
- Certification from a culinary school is *encouraged but not required*



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Effect of End Result:

The effectiveness of this position can be measured when the various job segments are being met, safety & security is maintained at the facility, and membership can attest to the standard of service being received.

Employee Signature

Date

Note: This is a summary and not an exhaustive list of all responsibilities, duties, performance standards or requirements, efforts, skills, or working conditions associated with this job. While it is intended to reflect the current position accurately, management reserves the right to revise the job or require that other or different tasks be performed when circumstances change.