

**Job Title:** Line Prep Cook

**Reports:** Sous Chef, Executive Chef

**Summary/Objective:**

The Line Prep Cook is primarily responsible for being the sauté cook, broiler cook and maintaining a clean and professional workplace. Must also ensure that food is properly cooked and ready to be plated in an effective and efficient manner.

**Job Functions:**

- Prepares all food that is ordered by the guests/members.
- Serves items in accordance with established portions and presentation standards.
- Notifies Sous Chef of expected shortages.
- Ensures that assigned work area and equipment are clean and up to FDA/Public Health's standard.
- Assists the Sous Chef in maintaining a secure and safe work environment.
- Maintains neat professional appearance and observes personal cleanliness rules at all times.
- Sets up, maintains, and breaks down prep cook station.
- Adheres to all state and local health and safety regulations.
- Covers, dates, and neatly stores all leftover products that are re-usable.
- Prepares items required for line work stations according to par sheets or instructions from Sous Chef.
- Works assigned line station, broiler, sauté, and pantry.
- Assists with other duties as assigned by Sous Chef.

**Prerequisites:**

Must have excellent oral communication, excel within a team dynamic, strong organizational skills, and exceptional time management. Also, have outstanding customer service.

**Preferred Experience:**

Experience in the golf industry, as well as, customer service or as a cook/line prep cook.

**Position Type and Hours of Work:**

This is a part-time seasonal position, which averages between 30 - 40 hours per week.

**Physical Demands:**

Must be able to lift material that could weigh up to 20 pounds and move material that could weigh up to 50 pounds. Also, stand, walk, and working in a fast pace environment that requires you to be on your feet for long periods of time. Could experience temperatures as warm as 100 degrees and as cold as -4 degrees.