



DALHOUSIE GOLF CLUB

4700 Cords Way, Cape Girardeau, MO 63701

Dalhousie Golf Club, situated in Cape Girardeau, Missouri, is an esteemed private national golf club recognized for its stunning surroundings and exceptional facilities. This award-winning club has achieved national rankings and international acclaim. It is highly regarded not only for its challenging course but also for its dedication to delivering a premier golf and dining experience to its members.

We are actively seeking to expand our kitchen team. A strong passion for food and delivering exceptional service is essential. With numerous member events and private functions year-round, there's always excitement and variety. Our menu evolves continuously throughout the seasons, ensuring a dynamic culinary experience.

POSITION: Line Cook

Wage: \$17- \$19

GENERAL DESCRIPTION OF DUTIES AND RESPONSIBILITIES:

Responsible for ensuring the cleanliness of the kitchen walk-in coolers and storage rooms. Responsible for preparing menu items in accordance to set standards and specifications. Responsible for achieving the vision set forth in the Food and Beverage statement; to treat our customers and ourselves with respect, and cultivate warmth, friendliness and pride. Shall represent the club in a professional and exemplary manner and promote the success of the club to guests, staff and any other parties. It is the responsibility of the Line Cook to have the customer say "I can't wait to come back."

TASKS:

1. Overall Customer Satisfaction: Complete customer satisfaction by preparing all menu items to set standards and specifications. To go above and beyond menu parameters to insure customer satisfaction.
2. Receiving: Assist in stocking and rotation of inventory as it arrives and ensuring invoices are accurate.

3. General Knowledge: Know basic cooking skills. Have saute' and broiler skills. Know health and O.S.H.A. regulations. Ensure safety standards are practiced. Know recipe standards and specifications.

4. Prep: Assist in preparing food in accordance to set standards and specifications.

5. Personal Integrity: Which includes; being honest with the company, customers and fellow employees, holding yourself, your supervisors and your co-workers to the highest standards, presenting a clean, neat and professional appearance, treating the equipment entrusted to you like it was your own.

6. Other Duties: Shall cooperate in performing any other duty deemed reasonable and necessary by the supervisor or management.

PHYSICAL REQUIREMENTS:

Must be able to lift up to 40 lbs. overhead. Frequent bending, turning, kneeling and stooping. Exposure to hot and cold temperatures, fumes and exhaust. Some repetitive motion required in food preparation. Must stand for extended periods. Normal vision and hearing ranges required. Regular attendance for scheduled shifts required.

EDUCATION/CERTIFICATION:

High School education or its equivalent. Must have knowledge of local health department rules and guidelines and valid drivers license required.

APPLY:

Send resume to Chris Heath

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