

Title: Line Cook

Property: Chambers Bay

Reports to: Chef/Sous Chef

Position Status: Part-time, Seasonal or Non-Seasonal, Hourly, Non-Exempt

Job Description

Property Description:

Chambers Bay, host of the 2010 U.S. Amateur, 2015 U.S. Open, 2021 U.S. Amateur Four-Ball, and 2022 U.S. Women's Amateur Championships, is Washington State's golf masterpiece – a unique tribute to the historic links of Scotland and Ireland. With the Puget Sound providing a serene backdrop, this breathtaking layout winds through a stunning coastal setting, among windswept dunes and native grasses. The Chambers Bay Grill serves the best the Pacific Northwest has to offer. With 50 indoors seats and a the regions-best westward-facing patio that seats 70, the Chambers Bay Grill is one of the most popular spots in the south sound region for both golfers and local diners. Our culinary team also supports seasonal wedding and banquets. For additional information regarding Chambers Bay and photos, please visit our website at www.chambersbaygolf.com.

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

Education/Qualifications/Certifications

- High school education preferred.
- One (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 weekends.
- Positive attitude, professional manner and appearance in all situations.

Position Physical Requirements

Must have the ability to:

- Read and write (English)
- Communicate verbally with staff members and/or customers
- Give and/or follow verbal and written instructions

Uniquely dedicated. Distinctly different. Custom Property Management



- Supervise subordinates
- Visually inspect all work areas
- Operate equipment for several hours at a time
- Perform mathematical calculations involving fractions, decimals, and percentages
- Retrieve, read and interpret information from technical sources
- Stand, sit, walk, push, pull, lift, grasp, bend and kneel for up to 5 hours at a time
- Lift up to 100 lbs occasionally, 50 lbs frequently, and 20 lbs constantly

Working Conditions

Work hours may include days and evenings on weekdays and weekends. Work primarily indoors in a restaurant/lounge environment, with some outdoor work involving patio and on-course service. Will be exposed to sharp utensils, extremely hot stoves and grills, sharp and rapid equipment movements, hot food, potentially dangerous chemicals and solvents on a daily basis. Injury may result as a result of exposure to the above if safety policies and practices are not properly followed at all times.