Position Title: Line Cook

Date of Notice: March 29^h, 2023

Job Location: The Glen Club, Glenview, IL

Start Date: Immediate

Reports to: Executive Chef and Executive Sous Chef **Send Applications to:** Maria Fabbrini — <u>mfabbrini@theglenclub.com</u>

<u>Property Description:</u> Located in the north side Chicago suburb of Glenview, The Glen Club is a world-class daily fee golf club with corporate memberships. The facility includes a Tom Fazio-designed golf course and a 50,000 sq. ft. clubhouse that houses a golf shop, locker rooms, a full-service restaurant, spacious banquet facilities, 21 overnight guest accommodations, the Illinois Golf Hall of Fame, and home of the Korn Ferry Tour event.

Essential Duties and Responsibilities

- Ability to read and execute a recipe
- Ensures the correct preparation and execution of all menu items
- Work on a variety of kitchen equipment such as grill, fryer, oven
- Responsible for reviewing and executing prep lists
- Responsible for the cleanliness and organization of coolers and work area

Education/Qualifications/Certifications

- 1 or more years culinary experience
- Team player
- Ability to multitask in a high-volume environment
- 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
- 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 oncourse service.

Machine/Equipment/Tools Used

Kitchen equipment, pots and pans, utensils

Classification:

Part-time, Seasonal

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