

Premier Line Cook

Alderbrook Golf and Yacht Club prides ourselves on the culinary creations served from our kitchen to our members and guests. We are looking for an experienced and dependable individual who is passionate about the food they are preparing. The ideal candidate will enjoy working in a busy kitchen and working as a team player. If you are an energetic and enthusiastic Foodie, and desires to be part of the best Team, Alderbrook Golf and Yacht Club would like you to submit an application!

Cook Duties and Responsibilities

- Clean, dependable, willing and able to work when scheduled.
- Setting up, cleaning, and organizing work stations.
- Preparing delicious food.
- Maintaining equipment, including but not limited to; cleaning fryers, slicer, etc. Keeping all kitchen surfaces and utensils clean and food rotated.
- Break-down area at end of shift and leave stocked and ready for next shift.
- Dressing orders for presentation.
- Knowledge of all sanitation procedures.
- Ability to stand, move, bend for long periods of time.

Licenses and Special Requirements

- Food Handlers Card
- Must be able to lift 50 lbs.

Education and/or Experience

- High School Diploma or GED
- Two years of comparable kitchen experience preferred, will train a candidate with an exceptional attitude.

Compensation and Benefits

- Competitive hourly wage commensurate with experience.

- Benefits are available for full-time, 401K with match, major medical/dental/vision, PTO, golf privileges.
- Apply in person Monday thru Friday – 10:00 am – 4:00 pm or email your resume.