

Sunland Golf & Country Club

Position/Job Description

Short Order Cook/Server

The Sunland Golf & Country Club Short Order Cook/Server is a position that mandates and requires an individual who is motivated, appreciates cleanliness, knows how to hustle, takes pride in the product they send out and works well in a team environment.

Salary: \$12.00 to \$14.00 /hour (DOE);
PLUS \$250 Bonus after 90 days Successful Completion of work.

Essential Duties and Responsibilities:

- Cook batches of food, such as eggs, bacon, fried chicken, waffles, etc. which are prepared to order in a timely manner.
- Assemble foods such as sandwiches and salads following specific methods that usually require short preparation time.
- Setting up stations with all necessary supplies.
- Preparing food for service (e.g. chopping vegetables, preparing sauces).
- Prepare all food items as directed in a sanitary and timely manner.
- Operate cooking equipment such as stoves, ovens, deli slicer, deep fryers, & griddles in a safe and efficient manner.
- Follow recipes and presentation specifications.
- Utilize serving portion sizes and all basic meal prep procedures used in the kitchen.
- Read food order slips or receive verbal instructions from patrons and prepare and cook food according to instructions to accommodate guests with allergies or specific diet concerns.
- Ensure all dishes are being prepared to the correct recipe and to the correct quantity.
- Adhere to all sanitation and food production codes.
- Distributing food out to the customer in a friendly manor.
- Cleans, sanitizes and maintains all assigned work areas, equipment and utensils to ensure sanitation standards are met.
- Assist with the cleaning and organization of kitchen and equipment.
- Restock items as needed throughout the shift.
- Work with team on prep work for other shifts.
- Cooks will work under the direction of the head chef and will prepare grilled menu items according to recipe for mainly breakfast and lunch service.
- Performs other duties as required.

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Education and Certification/Licensing Required:

- Must have a high school diploma or a GED.
- ServSafe Food Handling Permit (WA State)
- MAST/ServSafe Class 12 or 13 Mixologists Permit (WA State); desired

Experience Requirements:

- Team player who is familiar with industry's best practices.
- Previous experience working with a deli, flat top grill, 6-burner stove, fryer and ovens.
- Understanding of various cooking methods, ingredients, equipment and procedures a plus, but not necessary.
- Must have strong communication skills and able to work in a high-volume environment with accuracy and speed.

Special Requirements:

- May be required to work holidays, weekends, overtime, or during hours other than those, which are considered as the normal work schedule.
- Must maintain professional appearance and conduct in representing the department and the Club to management, employees, and the public.

Physical Demands:

- Standing for extended periods of time.
- Requires frequent bending and reaching.
- Requires lifting 10-20 pounds of weight frequently and up to 50 pounds of weight on occasion.
- Requires walking around the complex on a daily basis.