



JOB POSTING

Position Title: Line Cook

Date of Notice:

Job Location: Boughton Ridge Golf Course Bolingbrook, IL

Start Date: Immediate

Reports to: Executive Chef

Send Applications to: Assistant General Manager Tom Akai – takai@kempersports.com

Property Description:

For more than 35 years, Boughton Ridge Golf Course, a 9-hole executive length golf course owned by the Bolingbrook (IL) Park District, has remained a source of pride for the community while serving as a recreational gathering place for youth golfers as well as delivering a dynamic golf experience for avid golfers. The par-32, 2,205-yard layout with strategically placed bunkers can be enjoyed by beginning golfers while also challenging low-handicap players. In addition to golf, Boughton Ridge rounds out the experience with Ashbury's – a grill and pub style restaurant known for its burgers, sandwiches and salads and is open year-round. Ashbury's remains a popular dining destination for golfers after their round as well as non-golfers looking for a casual place to gather with friends. Ashbury's also has the ability to host private events and outings for up to 80 guests.

Position Summary:

We are seeking line cooks to prepare food in accordance with Company recipes and standards for full-service restaurant, wedding and banquet, and golf outing production.

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.

Qualifications:

- High school required. Culinary Students or Graduates preferred.
- Solid knife skills and knowledge of basic cooking techniques required.
- Ability to remain organized, clean and sanitary, and focused during both mise en place and service required.
- Serv-Safe Food Handlers Certificate required



- 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 nights/weekends.
- Positive attitude, professional manner and appearance in all situations.

Supervises:

Classification:

Part-time, Non-Seasonal, Hourly

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