

JOB POSTING

Position Title: Banquet Cook

Date of Notice: March 29th, 2023
Job Location: The Glen Club, Glenview, IL
Start Date: Immediate
Reports to: Executive Chef and Executive Sous Chef
Send Applications to: Maria Fabbrini – mfabbrini@theglenclub.com

Property Description: 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

- Executes the daily preparation of breakfast, lunch, and dinner menu items
- Ability to prep, cook, and plate banquet events
- Responsible for reviewing and executing prep lists
- Work on a variety of kitchen equipment such as grill, fryer, oven
- 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 on-course service.

Machine/Equipment/Tools Used

Kitchen equipment, pots and pans, utensils

Classification:

Part-time Seasonal

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