



JOB POSTING

Position Title: Line Cook

Date of Notice: March 7th, 2022
Job Location: The Glen Club, Glenview, IL
Start Date: Immediate
Reports to: Executive Sous Chef and Kitchen Manager
Send Applications to: Ron Fischer – rfischer@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, Korn Ferry Tour event and is the home of the Illinois Section of the PGA.

Essential Duties and Responsibilities

- Directly supervises the daily preparation of soups, sauces, special requests, and banquet menu items.
- Works with the Executive Chef on inventories, requisitioning and issuing for food production.
- Manages employment activities for kitchen staff members, including but not limited to:
 - Training
 - Planning the work, and assigning the work,
 - Directing and monitoring work activities and evaluating performance,
 - Ensuring Cleaning, sanitation, and safety programs are closely followed.
- Establishes controls and monitors kitchen activities to minimize food and supply waste and theft.
- Assists the Executive Chef and Kitchen Manager with menu planning and related production activities.
- Consistently maintains standards of quality, cost, eye appeal and flavor of prepared foods.
- Monitors the condition of equipment and makes recommendations for maintenance, repair and upkeep of the kitchen, its equipment, and other kitchen related areas of the club.
- Establish the days priorities and assign production and preparation tasks for the kitchen staff/ Chefs to execute
- Assist the Executive Chef and Kitchen manager with banquet menu planning and food purchasing.
- Participates in training staff on menu items including ingredients, preparation methods and unique tastes
- Able to plan and execute multiple banquet functions.
- Perform other duties as appropriate.

Education/Qualifications/Certifications

- College degree preferred

Uniquely dedicated. Distinctly different. *Custom Property Management*

500 Skokie Boulevard Suite 444 Northbrook, IL 60062 (847) 850-1818

www.kempersports.com



- 2 years culinary experience, supervisory and/or management experience, preferably in the golf industry and/or catering
- State certified and/or Serve Safe certified.
- Demonstrated experience and capability in the areas of staff management and food control.
- Demonstrated quality written, verbal, and interpersonal communication skills.
- Ability to analyze and solve problems; efficiently manage multiple duties under pressure with minimal supervision; work flexible hours as required including nights/weekends.
- 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
- Supervise subordinates
- Visually inspect all work areas
- Operate equipment for several hours at a time
- Perform mathematical calculations involving fractions, decimals, and percentages
- Retrieve, read, and interpret information from technical sources
- 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

Supervises

Banquet prep cooks, Line Cooks

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. Will be exposed to sharp utensils, extremely hot stoves and grills, sharp and rapid equipment movements, hot food, potentially dangerous chemicals, and solvents on a daily basis. May be exposed, from time to time, to inclement weather, potentially dangerous pesticides, herbicides, fertilizers, equipment movement hazards, and misdirected golf balls. Injury may result if safety policies and practices are not properly followed at all times.

Machine/Equipment/Tools Used

Kitchen equipment, pots and pans, utensils

Classification:

Part-time or full time, Seasonal or Regular (year-round), Hourly, Non-Exempt

KemperSports Management is an Equal Opportunity Employer