



Part-Time Line Cook | Main Clubhouse

We have an exciting opportunity at Ballantyne Country Club and are looking to find and hire a [strong communicator](#) and [problem solver](#) with a [positive attitude](#) and [interest in creating life changing food!](#)

The Line Cook is primarily responsible for providing guests with excellent food in accordance with the company's established food production and quality assurance standards. This position is located at our main clubhouse, which is home to an upscale dining room, 2 banquet rooms, a bar & lounge, and men's grill.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Responsible for preparing a variety of meats, seafood, poultry, vegetables, and other food items in broilers, ovens, grills, fryers, and other kitchen equipment
- Responsible for stocking and maintaining sufficient levels of food products at line stations
- Responsible for maintaining a clean and sanitary workstation
- Responsible for following proper plate presentation and garnish set-up for all dishes
- Responsible for closing the kitchen properly, according to the closing checklist
- Other responsibilities may be assigned

QUALIFICATIONS:

- 2-3 Years of a la carte/fine dining experience is preferred
- Must have a positive attitude
- Must be dedicated to creating life changing food
- Ability to work a flexible schedule including nights, weekends, and holidays
- Ability to frequently lift/move up to 50 lbs. and occasionally lift/move up to 100 lbs.
- Authorization to work in the U.S. Must pass a pre-employment drug screen and authorize a criminal background check

TO APPLY:

- Submit Cover Letter (including Salary Requirements) & Resume to ffletcher@ballantyneclub.com