



Seasonal Line Cook | Cabana Grill

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 Cabana Grill, a casual, outdoor dining facility located at our Family Activity Center.

SCHEDULE:

- Schedule will vary based on seasonal needs
- The Cabana Grill is open April through October

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 work station
- 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

- Short order and a la carte experience is highly 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 up to 30 hours per week
- 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

EMPLOYEE BENEFITS

- 401k Savings
- Employee Recognition Program/Employee Referral Program
- Employee Newsletter
- Golf Privileges, Holiday Parties, and more!

TO APPLY

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