

JOB OPPORTUNITY with the ALSIP PARK DISTRICT:

Line Cook Position

Under the direct supervision of the Food and Beverage Manager, the Line Cook position is responsible for providing food to patrons and customers by following recipes, portion controls and presentation specification of menu items at the Fountain Hills Golf Club "The BACK**NINE**" Restaurant and Bar.

QUALIFICATIONS:

- 1. Minimum 21 years of age.
- 2. Must possess current Food Sanitation Certificate that meets state requirements.
- 3. 2+ year's experience in food service and hospitality arena.
- 4. Exceptional skills in working tactfully and harmoniously with general public and other staff.
- 5. Certified in First Aid and CPR or ability to obtain within first six months of employment.

DUTIES AND RESPONSIBILITIES

- 1. Ability to work in fast paced restaurant environment.
- 2. Prepare a variety of foods; meat, seafood, poultry, vegetable and cold food items.
- 3. Cover, date and correctly store all bits and pieces and food prep items.
- 4. Constantly use safe and hygienic food handling practices.
- 5. Maintain a prepared and sanitary work area at all times.
- 6. Notify Food and Beverage Manager in advance of likely shortages.
- 7. Serve menu items compliant with established standards
- 8. Perform other related duties as assigned.

SCHEDULING AND PAY: This is a part-time non-exempt (hourly) position. Hours are created by the Food and Beverage Manager, but can be any day of the week (Sunday-Saturday), even holidays within the hours of 8:00am to 11:59pm. This position is scheduled to begin immediately. Starting hourly pay is between \$10.00-\$11.00.

HOW TO APPLY: Visit us at <u>www.alsipparks.org</u> – click on "About Us" on the upper right, then "Employment Opportunities". Print out our application and submit by returning to the Fountain Hills Golf Club by hand. If you'd prefer, fill it out on your computer and email it to <u>fbmanager@alsipparks.org</u>

*Posted 4/22/2018 Position will remain open until filled.