



Position Title: Line Cook/Prep
Location: The Home Course, DuPont, WA
Start Date: TBD
Respond To: Emily Minnick, Food & Beverage Manager
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Facility Description:

The Home Course resides in the picturesque town of DuPont, WA. This 18-hole facility is cooperatively owned and operated by the Pacific Northwest Golf Association and Washington State Golf Association, and is also the host site for various WSGA and PPGA Championship Qualifiers. The property rich in history, was a center of commerce for the Nisqually Tribe and early European settlements, resulting in the creation of the historic Fort Nisqually. Boasting a lush landscape, with views of the Puget Sound, Olympic Mountain Range and Mt. Rainier, The Home Course offers every golfer a Pacific Northwest treat.

Position Summary:

Prepares food in accordance with Company recipes and standards.

Essential Duties and Responsibilities:

- Prepare and serve all required food items in accordance with established portions and presentation standards.
- Set up service units and prep cook station with needed items. Maintain and break down as appropriate.
- Ensure that assigned work areas and equipment are clean and sanitary according to Company standards, state, and local health and safety regulations.
- Maintain security and safety in the kitchen according to Company policy.
- Maintain neat professional appearance and observes personal cleanliness rules and sanitation standards at all times.
- Requisition items needed to produce menu items.
- Cover, date and neatly store all leftover products that are re-usable.
- Perform other duties as appropriate.

Qualifications:

- High school required.
- 1-year culinary experience preferred, preferably in the golf industry.
- Demonstrated quality written, verbal, and interpersonal communication skills.
- Ability to analyze and solve problems; efficiently handle multiple duties under pressure with minimal supervision; work flexible hours as required including nights/weekends.
- Positive attitude, professional manner and appearance in all situations.

Classification:

Part-time or Full-time, Seasonal or Non-Seasonal, Hourly, Non-Exempt

Working Conditions:

Work hours may include days and evenings on weekdays and weekends. Work primarily indoors in a restaurant 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 because of exposure to the above if safety policies and practices are not properly followed at all times. Expected to wear proper uniform while working in the kitchen this includes chef coat, non-slip shoes, and appropriate pants, hat/hear net, etc.

Machine/Equipment/Tools Used:

Kitchen equipment, pots and pans, utensils

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
- 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