

Lead Grill Cook Job Description

Position Summary:

This position is responsible for handling all aspects of food preparation for day to day operations and event operations. Responsibilities include grilling, cooking, and frying foods, administering the food preparation for weekly and day to day operations, taking orders, serving meals to customers, and ordering and stocking the kitchen and food supplies. This position will also assist with food & beverage arrangements and planning for golf tournaments and outings.

Responsibilities:

- Maintain a memorized knowledge of the menu, prices and ingredients; keep abreast of modifications as necessary.
- Prepare meals by company preparation guidelines and the FDA requirements for proper food temperatures.
- Assist with conducting detailed weekly inventory counts and meeting with vendors to place food and beverage orders.
- Administer daily and weekly food preparation task
- Maintain the cleanliness of the kitchen, food prep areas, and storage areas by proper cleaning of food preparation equipment, work areas, counters, tables, and etc. are consistently done throughout shift.
- Accurately answer customers' questions and provide information on food and beverage procedures, when needed.
- Take orders from customers through the point-of-sales system.
- Ensure collection and recording receipt of appropriate payment (cash, credit card transactions); Handle and record cash and credit card transactions in accordance with company and City procedures. Ensure beverage coolers and snacks are stocked properly and consistently throughout shift, as needed.
- Perform other duties as assigned or required by upper management.

Qualifications, Education, & Experience

- High School Diploma or Equivalent
- Food & Beverage Experience preferred
- Strong verbal and written communication skills
- Maintain an up-to-date Texas Food Handlers License & Texas Alcoholic Beverage Commission's License
- Basic mathematic skills required
- Ability to lift up to 50lbs

Compensation & Benefits:

This position pay includes a base rate of \$12.00 to \$14.00 per hour plus tips and overtime, for a total pay equivalent to \$16.00 to \$18.00 per hour.

This position is eligible for the following benefits:

- Paid Time Off
- Additional Discounted Merchandise at cost + 10%
- Discounted Meals (50% off)
- Golf Course Privileges (Free for employee and immediate family)

Compensation & Benefit package may vary and is based on the applicant's work experience.